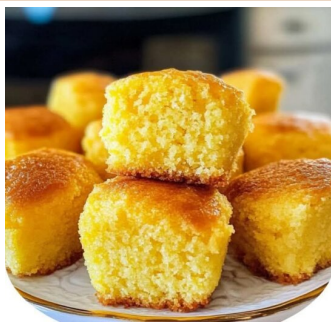


Southern-Style Honey Butter Cornbread Poppers: Sweet & Savory Bites

Get ready to experience the quintessential taste of Southern comfort in bite-sized form! These



OVEN
400°F

TIME
12-15 min

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INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup (1 stick) unsalted butter, melted
- 2 large eggs
- 1/4 cup (1/2 stick) unsalted butter, melted
- 2 tablespoons honey

Swaps and Notes:

Cornmeal: Yellow cornmeal is traditional for that classic Southern look and flavor. You can use white cornmeal, too.

Sugar: Adjust the sugar to your preference. For a less sweet cornbread, reduce it to 1/4 cup. For a sweeter, more cake-like version, you can increase it slightly.

Milk: Whole milk or 2% milk works best for richness. Buttermilk can also be used for a tangier flavor and very tender crumb.

Butter (for Poppers): Melted butter adds richness and moisture. Vegetable oil can be substituted.

Eggs: Large eggs are standard for binding and moisture.

Honey: Any type of honey works. Maple syrup could be a delicious alternative for the glaze.

Add-ins: For an extra twist, consider adding 1/4 cup of corn kernels (fresh or frozen), or even a tablespoon or two of finely diced jalapeño for a sweet and spicy kick.

DIRECTIONS

1. Let's get baking these delightful : Southern-Style Honey Butter Cornbread Poppers!
2. Preheat : Oven & Prepare Pan: Preheat your oven to 400°F (200°C). Lightly grease a mini muffin tin or a regular muffin tin (for larger poppers). If using a regular muffin tin, baking time will be slightly longer.
3. Combine : Dry Ingredients: In a large mixing bowl, whisk together the cornmeal, all-purpose flour, sugar, baking powder, and salt until well combined.
4. Combine : Wet Ingredients: In a separate medium bowl, whisk together the milk, melted butter, and eggs until smooth.
5. Combine : Wet and Dry: Pour the wet ingredients into the dry ingredients. Stir with a spoon or spatula just until everything is combined and no dry streaks of flour remain. Be careful not to overmix the batter; a few small lumps are okay. Overmixing can lead to tough cornbread.
6. Fill : Muffin Tin: Spoon the batter into the prepared mini muffin cups, filling each about two-thirds full.
7. Bake: Bake for 12-15 minutes for mini muffin tins, or 18-22 minutes for regular muffin tins, or until the cornbread poppers are golden brown on top and a toothpick inserted into the center comes out clean.
8. Prepare : Honey Butter Glaze: While the cornbread poppers are baking, prepare the honey butter glaze. In a small microwave-safe bowl, melt the 1/4 cup butter. Stir in the honey until well combined.
9. Glaze and : Serve: As soon as the cornbread poppers come out of the oven, brush them generously with the

warm honey butter glaze. Let them cool for a few minutes in the pan before transferring them to a wire rack. Serve warm and enjoy these sweet and savory bites!

SWAPS & NOTES

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Sugar: Adjust the sugar to your preference.

For a less sweet cornbread, reduce it to 1/4 cup.

For a sweeter, more cake-like version, you can increase it slightly.

TIPS FOR SUCCESS

Don't Overmix: Overmixing cornbread batter develops gluten, resulting in a tough texture.

Hot Oven: A hot oven helps the cornbread rise quickly and creates a tender crumb.

Grease Your Pan Well: Especially with mini muffin tins, ensuring they are well-greased (or using paper liners) will prevent sticking.

Warm Glaze, Warm Cornbread: Brushing the honey butter onto warm cornbread allows it to soak in beautifully, making the poppers extra moist and flavorful.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-style-honey-butter-cornbread-poppers-sweet-savory-bites/>