

Bite-Sized Cornbread Poppers with Honey Butter Glaze - A Southern Classic Reimagined

If there's one thing I can never resist, it's a warm piece of



OVEN
375°F

TIME
10 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cornbread Poppers:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 tbsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup unsalted butter, melted
- $\frac{3}{4}$ cup buttermilk
- 2 tbsp honey
- 2 eggs

For the Honey Butter Glaze:

- $\frac{1}{4}$ cup unsalted butter, melted

Step-by-Step Instructions:

1. Preheat the Oven:
2. Mix the Dry Ingredients:
3. Combine the Wet Ingredients:
4. Make the Batter:
5. Fill the Muffin Tin:
6. Bake Until Golden:
7. Brush with Honey Butter Glaze:
8. Serve & Enjoy!:

Best Ways to Serve Cornbread Poppers:

As a side dish - Perfect alongside chili, soups, BBQ, or fried chicken.

With breakfast - Serve with scrambled eggs and crispy bacon.

As a snack or appetizer - Put them on a platter with whipped honey butter or cinnamon butter for dipping.

For dessert - Drizzle with warm honey or maple syrup and serve with ice cream!

My Tips for Perfect Cornbread Poppers:

Use buttermilk for the best texture - It makes the poppers extra tender. If you don't have buttermilk, mix $\frac{3}{4}$ cup milk with 1 tsp vinegar and let it sit for 5 minutes.

Don't overmix the batter - Stir just until combined to avoid dense poppers.

Brush with honey butter while warm - This helps the glaze soak in and keeps them extra moist.

Try a cake pop pan for perfectly round poppers - They'll come out looking just like hush puppies!

Variations & Add-Ins:

Spicy Kick - Add $\frac{1}{2}$ tsp cayenne pepper or finely diced jalapeños to the batter.

Cheesy Cornbread Poppers - Stir in $\frac{1}{2}$ cup shredded cheddar cheese before baking.

Savory Herb Poppers - Add 1 tsp chopped rosemary or thyme for an herby twist.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a mini muffin tin or cake pop pan with non-stick spray or butter to prevent sticking.
2. **Mix the Dry Ingredients:** In a large bowl, whisk together the cornmeal, flour, baking powder, salt, and sugar until evenly combined.
3. **Combine the Wet Ingredients:** In another bowl, whisk together the melted butter, buttermilk, honey, and eggs until smooth.
4. **Make the Batter:** Gradually add the wet mixture to the dry ingredients, stirring gently until just combined. Avoid overmixing-this keeps the poppers light and fluffy.
5. **Fill the Muffin Tin:** Using a small spoon or cookie scoop, fill each mini muffin cup about $\frac{3}{4}$ full. The batter will rise slightly, so don't overfill.
6. **Bake Until Golden:** Bake for 10-12 minutes, or until the tops are golden brown and a toothpick inserted in the center comes out clean. Let them sit in the pan for a few minutes before transferring them to a wire rack.
7. **Brush with Honey Butter Glaze:** While the poppers are still warm, brush them generously with the honey butter glaze for that signature sweet, buttery finish.
8. **Serve & Enjoy!** These poppers are best enjoyed warm with extra honey butter for dipping. They pair perfectly with chili, BBQ, or even a cup of coffee!
9. **Best Ways to Serve Cornbread Poppers:** These honey butter cornbread poppers are incredibly versatile. Here are some of my favorite ways to enjoy them:

10. As a side dish - Perfect alongside chili, soups, BBQ, or fried chicken.
11. With breakfast - Serve with scrambled eggs and crispy bacon.
12. As a snack or appetizer - Put them on a platter with whipped honey butter or cinnamon butter for dipping.
13. For dessert - Drizzle with warm honey or maple syrup and serve with ice cream!
14. My Tips for Perfect Cornbread Poppers: Use buttermilk for the best texture - It makes the poppers extra tender. If you don't have buttermilk, mix $\frac{3}{4}$ cup milk with 1 tsp vinegar and let it sit for 5 minutes.
15. Don't overmix the batter - Stir just until combined to avoid dense poppers.
16. Brush with honey butter while warm - This helps the glaze soak in and keeps them extra moist.
17. Try a cake pop pan for perfectly round poppers - They'll come out looking just like hush puppies!
18. Variations & Add-Ins: Want to switch things up? Try these tasty variations:
19. Spicy : Kick - Add $\frac{1}{2}$ tsp cayenne pepper or finely diced jalapeños to the batter.
20. Cheesy : Cornbread Poppers - Stir in $\frac{1}{2}$ cup shredded cheddar cheese before baking.
21. Savory : Herb Poppers - Add 1 tsp chopped rosemary or thyme for an herby twist.
22. Bacon : Lover's Edition - Fold in ... cup crispy bacon bits for extra flavor.
23. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Absolutely! Store them in an airtight container at room temperature for up to 2 days or in the fridge for up to 5 days.
24. Q: Can I freeze cornbread poppers?A: Yes! Let them cool completely, then freeze in a sealed bag for up to 3 months. Reheat in the oven at 325°F (160°C) for 10 minutes.
25. Q: Can I make these without a mini muffin tin?A: If you don't have a mini muffin tin, you can use a regular muffin tin (bake for 15-18 minutes) or even bake the batter in a small baking dish and cut into bite-sized pieces.

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

Original recipe: <https://chefmaniac.com/bite-sized-cornbread-poppers-with-honey-butter-glaze-a-southern-classic-reimagined/>