

Plate Dream

Honey Cornbread Cookies – Easy Sweet Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup cornmeal
- [ ] 1 cup all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup honey
- [ ] 1/4 cup buttermilk
- [ ] 1 teaspoon vanilla extract
- [ ] 1 teaspoon lemon zest

Optional Add-Ins

- [ ] 1/4 cup chopped toasted pecans
- [ ] 2 tablespoons dried cranberries

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together cornmeal, flour, baking powder, and salt; set aside.
3. Cream butter, brown sugar, and honey until light and fluffy; add buttermilk, vanilla, and lemon zest, mixing gently.
4. Fold the dry mixture into the wet ingredients just until combined; avoid over-mixing.
5. If desired, stir in pecans or cranberries for extra texture.
6. Drop rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart.
7. Bake 10-12 minutes, until tops are lightly golden and edges set; they may look slightly soft—this is fine.
8. Cool on the sheet 2 minutes, then transfer to a wire rack; serve warm.

Nutrition per serving

210 kcal	4 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crispier edge, bake an extra minute.
- A touch of extra honey brushed on top right after baking adds shine.
- For a richer flavor, try browning the butter first – it adds a nutty note.