Thin-Crisp Cornbread

¾ cup plus 2 tablespoons stone-ground cornmeal
6 tablespoons all-purpose flour
¼ teaspoon baking soda
2 teaspoons baking powder
½ teaspoon table salt

¾ cup buttermilk
¼ cup canola oil
2 tablespoons honey
1 large egg

Preheat oven to 450 degrees. Place greased corn stick pan in the oven to heat while making batter. Combine first 5 ingredients in a bowl. Stir in buttermilk and next 3 ingredients until well blended. Pour into the hot corn stick pans and bake at 450 degrees for 10 to12 minutes or until golden brown.

Makes about 12 corn sticks.

Lauren Hicks | Harrison County | Intermediate-Grains