

Treasure Barrel

Easy Honey Cornbread Cookies

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

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] ½ cup fine yellow cornmeal
- [ ] ¼ cup unsalted butter, softened
- [ ] ¼ cup honey
- [ ] ¼ cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tsp lemon zest (optional)

Instructions

1. Pre-heat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, cornmeal, baking powder, and salt; set aside.
3. Cream butter and brown sugar until light and fluffy, then stir in honey, egg, vanilla, and lemon zest until smooth.
4. Gradually fold the dry mixture into the wet, stirring just until combined; scoop tablespoons onto the sheet, spacing 2 inches apart.
5. Bake for 10-12 minutes, until the tops are lightly golden; let cool on the sheet for 5 minutes before transferring to a rack.

Nutrition per serving

180 kcal	3 g	27 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, add an extra tablespoon of honey to the dough.
- A pinch of sea salt on top before baking elevates the honey’s sweetness.
- For a richer flavor, use browned butter—just let it cool before mixing.