

# THE CULINARY

## *Playground*



### **Cornbread**

3 ounces milk  
1 large egg, lightly beaten  
3 tablespoons vegetable oil  
1 1/2 tablespoons butter, melted  
3/4 cup flour  
1/3 cup sugar  
1/4 cup cornmeal  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup corn kernels

Preheat the oven to 350 degrees.

In a medium sized bowl, combine the milk, egg, oil and butter and whisk until smooth and uniform in color. Add the dry ingredients and then stir just until combined. Fold in corn kernels. Pour into the greased loaf or small square pan and bake 15 minutes or until golden brown and a toothpick inserted into the center comes out clean.

### **Cinnamon Honey Butter**

2 1/2 tablespoons unsalted butter, at room temperature  
1 tablespoon honey  
1/8 teaspoon ground cinnamon  
pinch kosher salt

Combine the butter, honey, cinnamon, and salt in the bowl . Stir and mash with fork until smooth. Serve at room temperature.