

THE DOOR'S WARM HONEY CORNBREAD

INGREDIENTS:

Cornbread

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1 tbsp baking powder
- ½ tsp salt
- ⅓ cup sugar
- 1 cup milk
- ⅓ cup vegetable oil (or melted butter)
- 1 large egg

Honey Butter

- 4 tbsp softened butter
- 1 tbsp honey

DIRECTIONS:

1. Preheat oven to 400°F. Grease an 8-inch pan.
2. In a bowl, whisk together flour, cornmeal, baking powder, salt, and sugar.
3. Add milk, oil, and egg. Stir just until combined – don't overmix.
4. Pour batter into the pan and bake 20–25 minutes, until golden.
5. Mix butter and honey together until creamy.
6. Serve warm cornbread with a generous spread of honey butter.



From Our Kitchen to Yours

At The Door, a shared meal is more than food on a plate; it is a moment of care, connection, and community. **Each year, our kitchen prepares more than 25,000 hot, nutritious meals, giving young people the nourishment they need to stay healthy, feel supported, and fully participate in our programs.** This holiday season, we are sharing a recipe from our own kitchen with you, a small way to bring the warmth of The Door to your table.

