

NYBG

HONEY & HARVEST WEEKEND



PUMPKIN CORNBREAD AND SAGE HONEY BUTTER

Prepared by Hudson Garden Grill

Ingredients

Cornbread

- 1 cup yellow cornmeal
- 1 cup all purpose flour
- 1/4 cup sugar, granulated
- 4 tsp baking powder
- 1 tsp salt
- 1 cup milk
- 2 eggs, beaten
- 1/4 oil
- 2 tablespoons honey
- 3/4 cup pumpkin puree, drained
- 1 tsp nutmeg
- 1 tsp cinnamon ground

Sage Butter

- 1 pound butter, softened
- 1 cup honey
- 1 bunch sage

Instructions

To prepare the bread, preheat the oven to 400° F. Generously apply oil to cast iron skillets and place in oven to heat up. Combine and mix all dry ingredients.

In a separate bowl combine all wet ingredients and add to dry mix. Bake in grease skillets.

To prepare the honey: heat honey in pan and add sage. Let steep for 20 minutes. Strain out sage and let cool. In stand mixer, put butter and paddle attachment (or use a mixing bowl and spatula). Add infused honey slowly to butter mixer. Whip until incorporated.

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