

## Cornbread

### You will need:

2 eggs  
1/4 cup honey  
1 cup milk  
1/2 stick melted butter

1. ADD CONTENTS OF JAR TO A LARGE BOWL.
2. ADD IN ALL YOUR WET INGREDIENTS AND MIX WELL UNTIL THERE ARE NO CLUMPS.
3. BAKE AT 400 DEGREES FOR 25 MINUTES OR UNTIL YOUR KNIFE COMES OUT CLEAN WHEN INSERTED IN THE MIDDLE..

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