



## **Pumpkin Pie Spiced Cornbread**

*Add autumn country flavor with sweet spices and pumpkin*

- 1/2 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1 cup cornmeal
- 2 large eggs
- 1 cup canned unsweetened pumpkin puree
- 2/3 cup firmly packed light brown sugar
- 1/4 cup vegetable oil
- 1 Tablespoon maple syrup

### **Honey Butter Topping:**

- 2 Tablespoons butter, melted
- 1 Tablespoon honey
- Garnish: Pumpkin seeds, shelled as desired

Preheat oven to 400 degrees F. Grease 9-1/2 or 10-inch round cake pan.

In a large bowl, stir all-purpose flour, whole wheat flour, baking powder, salt, and pumpkin pie spice; stir in cornmeal.

In separate bowl, beat eggs; whisk in pumpkin, brown sugar, oil, and maple syrup.

Add pumpkin mixture into dry ingredients; stir until combined; do not overmix.

Spoon batter into prepared pan. Bake for 30 minutes or until browned and tests done.

**Prepare Honey Butter Topping:** In small bowl, stir together melted butter and honey. Run a knife around baked cornmeal edges; brush the warm cornbread top with topping. Set aside to cool.

Garnish the top of cake with pumpkin seeds. Serve in slices: Serves: 8

**About the Recipe:** Warm cornbread brings memories of get-together parties with lots of chili and stews. This recipe combines the sweet spices of autumn and harvest pumpkin puree with the texture of rich cornmeal. The delicious honey butter melts into the bread, adding a touch of sweetness and sprinkle the top with green pumpkin seeds for that perfect crunch.