Pumpkin Cornbread Recipe

If you’re looking for an easy fall side dish, a Thanksgiving cornbread recipe, or just a fun new way to use that can of pumpkin sitting in your pantry, give this one a try.

Ingredients

- 1 cup all-purpose flour
- ¾ cup yellow cornmeal, not coarse ground
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon pumpkin pie spice
- ½ teaspoon ground cinnamon
- ¼ cup vegetable oil
- 1 cup canned pumpkin puree, not pumpkin pie filling
- ¾ cup milk
- ½ cup granulated sugar
- 2 tablespoons honey
- 2 large eggs

Instructions

1. Preheat the oven to 350°F. Grease a 9×9-inch square baking pan.
2. In a large bowl, combine the flour, cornmeal, baking powder, baking soda, salt, pumpkin pie spice, and cinnamon.
3. In a separate bowl, whisk together the oil, pumpkin puree, milk, sugar, honey, and eggs.
4. Pour the wet ingredients into the dry ingredients and stir until everything is combined. Don’t overmix.
5. Pour the batter into the prepared baking pan.
6. Bake for approximately 23–27 minutes, or until a toothpick inserted into the center comes out clean.
7. Let it cool slightly, then serve warm with salted butter and, if you’re feeling fancy, a drizzle of honey.