

Fluffy Cornbread Biscuits (3 Ways) with Honey Butter

Golden, buttery, sky-high biscuits marry the tender layers of classic buttermilk biscuits with the subtle sweetness and delicate crunch of cornmeal. Crisp-edged and soft-centered, they're irresistible brushed with honey butter and finished with a pinch of flaky sea salt.

Ingredients

- all-purpose flour
- yellow cornmeal (fine or medium-ground)
- baking powder
- baking soda
- salt
- unsalted butter (cold, cubed)
- buttermilk (cold)
- honey
- for brushing tops buttermilk
- melted, as needed butter (for post-bake brushing)
- as needed honey (mixed with melted butter for brushing after baking)
- a pinch flaky sea salt (for sprinkling)
- 1 jalapeño (deseeded and diced (optional add-in))
- sharp cheddar cheese (freshly shredded (optional add-in))
- bacon (cooked, cooled, crumbled or chopped (optional add-in))
- to replace honey in batter (optional) pure maple syrup

Instructions

1. Whisk the dry ingredients together: all-purpose flour, cornmeal, baking powder, baking soda, and salt.
2. Cut in the cold, cubed butter with a pastry cutter (or pulse in a food processor) until pea-sized pieces form throughout the mixture.
3. Stir in the cold buttermilk and honey just until a shaggy dough forms; do not over-mix.
4. Turn dough out onto a work surface; gently bring together. Pat into a 3/4-inch-thick rectangle.
5. Fold the rectangle like a business letter (thirds), rotate 90 degrees, pat again to 3/4 inch; repeat the fold-and-rotate process 2 more times to build layers.
6. Optional add-ins: For jalapeño cheddar, fold in diced jalapeño and shredded sharp cheddar before the final pat. For maple bacon, replace honey with maple syrup and fold in cooked, cooled bacon pieces.

7. Pat to 3/4-inch thickness and cut biscuits with a round biscuit cutter (avoid twisting). Gather scraps, gently refold, and cut remaining biscuits; or cut into squares if preferred.
8. Arrange biscuits close together on a lined baking sheet or in a cast-iron skillet so edges touch for better rise.
9. Brush tops with buttermilk.
10. Bake until tall and golden with crisp edges and soft centers (temperature and time not specified in provided text).
11. Immediately brush hot biscuits with a mixture of melted butter and honey, and sprinkle with flaky sea salt. Serve warm (great with honey butter or cinnamon butter).

Tags: Biscuits, Cornbread, Buttermilk, Savory Sweet, Side Dish, Baking
