

# Bacon Corn Cakes with Honey Butter

Publix GRAPE magazine - Winter 2011

**Servings: 6**

**Preparation Time: 30 minutes**

**Cook time: 4 minutes**

*Tip: Place cooked corn cakes in a 300 degree oven to keep warm while cooking the remaining cakes.*

## **HONEY BUTTER**

**1/2 cup butter, softened**

**1 tablespoon honey**

**1/4 teaspoon ground nutmeg**

## **CORN CAKES**

**2 tablespoons olive oil, divided**

**2 cups corn kernels**

**1/2 cup sweet onion, chopped**

**1 cup buttermilk**

**1 egg, lightly beaten**

**3/4 cup yellow cornmeal**

**1/2 cup all-purpose flour**

**1 1/4 teaspoons baking powder**

**3/4 teaspoon baking soda**

**1/2 teaspoon salt**

**4 strips bacon, crisp-cooked and crumbled**

**small snipped fresh basil leaves (optional)**

To make the Honey Butter: In a small bowl, combine the butter, honey and nutmeg.

Stir until evenly combined and smooth. Set aside.

In a skillet, heat one tablespoon of olive oil over medium heat. Add the corn and onion. Cook and stir about 5 minutes or until the onion is just tender. Remove from the heat. Cool slightly.

Place half of the corn mixture in a food processor. Cover and process until nearly smooth. Transfer to a large bowl. Stir in the buttermilk and egg.

In a medium bowl, stir together the cornmeal, flour, baking powder, baking soda and salt.

Add the cornmeal mixture to the buttermilk mixture and stir just until combined.

Stir in the remaining corn mixture and crumbled bacon.

In a very large skillet, heat the remaining one tablespoon of olive oil over medium heat. For each corn cake, spoon about 1/4 cup of batter into the hot skillet, spreading the batter to an even thickness. Cook over medium heat about 2 minutes on each side or until golden brown. Add more oil to the skillet as needed when frying the remaining cakes.

Serve the cakes with Honey Butter and snipped fresh basil, if desired.

Yield: 12 corn cakes

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Per Serving (excluding unknown items): 390 Calories; 24g Fat (53.5% calories from fat); 8g Protein; 38g Carbohydrate; 3g Dietary Fiber; 82mg Cholesterol; 719mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.