

CORN BREAD WITH APRICOT-DATE CHUTNEY

1 cup all-purpose flour
1 cup yellow cornmeal
1 tablespoon baking powder
3/4 teaspoon salt
1 cup low-fat buttermilk
3 tablespoons butter, melted
2 tablespoons honey
3 large eggs, lightly beaten
Cooking spray
GOOD EATS Apricot-Date chutney

Preheat oven to 400°. To prepare corn bread, lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, cornmeal, baking powder, and 3/4 teaspoon salt in a large bowl, stirring with a whisk; make a well in center of mixture. Combine buttermilk, butter, 2 tablespoons honey, and eggs, stirring with a whisk; add to flour mixture, stirring just until moist. Spoon batter into a 13 x 9-inch baking pan coated with cooking spray. Bake at 400° for 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan. Cool completely on wire rack. Cut into 24 (2 1/4-inch) squares. Serve chutney with corn bread.