Beet Cornbread with Honey Butter
(Serves 8)

**Ingredients**
- 1 cup plus 3 tablespoons fine cornmeal or polenta
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 heaping cup of canned corn, drained
- 8 oz cooked beets
- 1/4 cup butter, melted and cooled
- 2/3 cup thick, Greek-style yogurt
- 2 large eggs

**Instructions**
1. Preheat your oven to 375°F and prepare your loaf pan by lining it with paper muffin cups or greasing it.
2. In a large mixing bowl, combine your cornmeal, baking powder and salt.
3. Puree your corn and beets together in a food processor or with a hand blender until relatively smooth. A few corn kernels left here and there are fine.
4. Add in the eggs, yogurt and melted butter and process or blend again.
5. Pour the wet ingredients into dry mixture and stir until well combined.
6. Pour the batter evenly into loaf pan.
7. Bake for about 20 minutes or until a toothpick inserted comes out clean.