Cornbread Cookies

3/4 cup butter, softened

2 Tablespoons oil

¼ cup sugar

½ cup brown sugar

1 egg

2 teaspoons vanilla

1 Tablespoon honey

1 & ½ cup flour

⅓ cup corn starch

½ teaspoon baking soda

½ tsp teaspoon baking powder

¼ teaspoon cream of tartar

¾ cup cornmeal

½ teaspoon salt

Honey buttercream

6 Tablespoons butter, softened

¾ cup powdered sugar

2 teaspoon honey

1 teaspoon vanilla

Cream together butter, oil, sugar and brown sugar.

Beat in egg, vanilla and honey.

Sift together flour, cornstarch, baking powder, baking soda, cream of tartar and salt.

Slowly add to butter mixture.  Add corn meal.

Scoop into 14 equal sized cookie balls.

Place on silpat lined cookie sheets and bake 8 minutes at 350.

Transfer to a cooling rack to cool completely.

Cream together butter, powdered sugar, honey and vanilla.

Top each cooled cookie with a dollop of buttercream.  Drizzle with honey if desired.