Honey Cornbread

1 cup buttermilk

2/3 cup honey

2 eggs

4 Tablespoons melted butter

1 1/4 cups flour

1 cup cornmeal

1 teaspoon salt

1 teaspoon baking powder

1/4 teaspoon baking soda

Preheat oven to 375. Grease an 8 inch square baking pan. Whisk together buttermilk, honey, eggs and butter. Whisk together flour, cornmeal, salt, baking powder and baking soda. Whisk buttermilk into dry ingredients. Transfer batter to prepared pan. Bake until golden - about 30 minutes. Cool in pan 5 minutes. Turn cornbread out onto wire rack and cool an additional 15 minutes.