Blueberry Breakfast Tops

Preheat oven to 400°F. Coat a large baking sheet with cooking spray.

In a medium bowl, toss blueberries with sugar; set aside.

In a large bowl, whisk together flour, cornmeal, baking powder, baking soda and salt.

In a small bowl, whisk together buttermilk, honey, butter and egg. Pour wet ingredients into flour mixture and beat thoroughly to combine; fold in berries.

Place twelve 1/4 cup scoops of batter on prepared baking sheet about 2-inches apart. Bake until tops just start to turn golden, about 12 to 15 minutes. Yields 1 per serving.

Also great made with blackberries or raspberries, or a combination of berries.