

Southern Hoe Cakes

Hoe cakes, or if you're from the North, Johnny Cakes, are a great alternative to making bread. They may have started with tradition to use local ingredients, but they've stayed in the modern cooking world, because they are simple and delicious. Just like with our cornbread recipe, we've decided to use sugar, but it is an optional ingredient.

Ingredients

1 cup flour
2 teaspoons baking powder
1 cup cornmeal
pinch of salt to taste
1/3 cup water
2/3 cup buttermilk
2 large eggs
2 teaspoon baking powder
1/3 cup sugar
bacon grease for frying

OR self-rising flour



Instructions

- ❖ Add all the ingredients except for the bacon grease to a bowl and mix well.
- ❖ Using a large cast iron skillet, heat bacon grease on medium.
- ❖ Once hot, scoop out batter 1/4 cup at a time and place in the heated skillet.
- ❖ Cook on one side until browned. Flip and brown the other side.
- ❖ Once the cake is cooked through, remove from pan. Continue until all batter is gone.


Nana's Kitchen
Made With Love and Purpose