



Cornmeal Johnny Cakes



SERVINGS

6



COOKING TIME

12 minutes

Homemade Cornmeal Johnny Cakes are a delicious corn-based pancake that can be served in a variety of ways. Top it like a pancake with butter and syrup or eat it with jams and jellies like you would cornbread, either way, Johnny Cakes are a yummy way to help start your morning.

Ingredients

- 1 Cup(s) [Quaker® Yellow or White Corn Meal](#)
- 1/2 Cup(s) all-purpose flour
- 1 Tablespoon(s) Sugar
- 1 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Salt
- 1 Cup(s) milk
- 1 egg, beaten

Cooking Instructions

1. Heat griddle to 400° F.
2. Griddle is ready when drops of water, sprinkled onto griddle surface, sizzle, and then disappear quickly.
3. In medium bowl, combine corn meal, flour, sugar, baking powder and salt.
4. Stir in milk and egg; mix well.
5. Let stand 5 minutes.
6. Lightly grease griddle with solid shortening.
7. Using a 1/4 cup measuring cup, pour 1/4 cup batter for each cake onto greased griddle.
8. Bake until edges are dry and top is covered with small bubbles, about 2 to 3 minutes.
9. Turn; bake second side 2 to 3 minutes.
10. Serve warm with butter and syrup.