

Cornmeal Johnny Cakes



Ingredients

- 1 cup Quaker® Yellow or White Corn Meal
- 1/2 cup all-purpose flour
- 1 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 egg, beaten

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	6

Made with



Quaker® - White Corn Meal

How to make it

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.