

Johnnycakes Recipe

Makes 12 cakes

You will need:

- 1 cup water
- 2 tablespoons butter
- 1 cup yellow cornmeal
- ½ teaspoon salt
- ½ teaspoon sugar
- ½ cup milk
- Butter to grease skillet

What to do:

1. Heat water and butter in saucepan until they boil.
2. Put cornmeal, salt, and sugar in mixing bowl while water and butter are boiling.
3. Pour boiling water and butter into mixing bowls. Add milk and stir with wooden spoon until batter is mixed.
4. Heat a bit of butter in the skillet over medium heat.
5. Drop six spoonfuls of batter into skillet. Cook 3 to 4 minutes or until bubbles form on the surface of the cakes. Flip the cakes over with the spatula and cook the other side.
6. Remove the cakes with spatula and place on platter. Keep warm.
7. Put more butter in the skillet and continue cooking the rest of the Johnnycakes.
8. Serve right way with maple syrup, sugar, or honey.