



Sparkle Kitchen

Johnny Cakes

Ingredients

2 cups cornmeal

1 cup milk

2 tablespoons olive oil, plus extra for frying

2 teaspoons baking soda

½ teaspoon salt

1 egg

molasses, butter, honey, or maple syrup for serving

Directions

Preheat your oven to 350°.

Add all of the ingredients (except for the toppings) to a mixing bowl and stir to combine well. The mixture will be a bit sandy but sticky enough to form into balls. Divide it into about 8 balls and flatten them into thick patties.

Meanwhile, in an ovenproof skillet, heat a good layer of olive oil over medium heat. Carefully slide the Johnny Cakes into the oil and fry on each side until browned. When the cakes have nice color, slide the entire pan into the oven for another 5-10 minutes to make sure they're cooked through.

Enjoy with molasses, butter, honey, or maple syrup.