

# Hoe Cakes

## Ingredients

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1 c Flour  
1 c Cornmeal  
2 1/2 t Baking Powder  
2 T Sugar  
1 t Salt  
2 Eggs  
3/4 c Buttermilk  
1/3 c Water  
1/3 c Unsalted Butter (melted)  
3 T Vegetable Oil

## Instructions

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1. In a large mixing bowl add the cornmeal, flour, baking powder, sugar, and salt and whisk together.
2. Make a well in the center and add in the egg, buttermilk, water, and melted butter and mix until combined.
3. Heat 1 tablespoon of oil in a 12-inch cast iron skillet on medium heat.  
Scoop about 3 tablespoons of batter and drop into the pan, do 4 at a time.
4. Fry each Hoe cake until the edges start to bubble, flip and fry for another couple minutes until golden brown. Remove and continue process with the rest of the batter.
5. Serve immediately with butter and maple syrup.