

Johnny Cake Recipe

Ingredients



½ tsp. salt



1 cup white corn meal



1 tsp. sugar



A few drops of corn oil



1 ¼ to 1 ½ cups of boiling water

How to Make a Johnny Cake

Step 1: Mix it!

Combine all of your dry ingredients together in a bowl. Then, slowly add the boiling water while mixing until all the cornmeal is moistened. Mix until the batter loosely plops off the spoon.

Step 2: Prep it!

Heat a griddle anywhere between 340 degrees and 380 degrees and coat it with oil. Tip: Do not use cast aluminum, or the cakes will stick.

Step 3: Cook it!

Scoop the batter and place it on the griddle. Use one spoonful for each cake. Let the cake cook until the edges become brown and firm, and then leave it for slightly longer. Place a few drops of corn oil on top of the cake and then flip it and allow the other side to cook.

Step 4: Eat it!

Enjoy your special treat! For extra fun, try adding some new flavors! You can add some orange zest to the batter or top it with chocolate syrup, honey, maple butter, or anything else you think might be extra yummy!

This recipe for basic Rhode Island Johnny Cakes is from kenyongristmill.com.