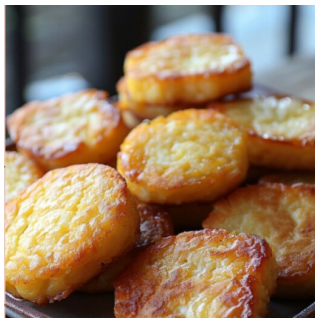


Classic Southern Hoecakes: Golden, Crispy Cornbread Perfection

Golden and Crispy Fried Cornbread Hoecakes



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup self-rising flour
- 1 cup all-purpose cornmeal
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar (optional)
- 2 eggs
- 3/4 cup buttermilk (or use plant-based buttermilk if preferred)
- 1/3 cup water
- 1/4 cup cooking oil (vegetable, canola, or olive oil)
- 1 tablespoon fat or oil for frying (combine with a bit of butter or halal margarine)

DIRECTIONS

- Set : Up for Frying:** Prepare your draining station by lining a rimmed baking sheet with paper towels. Place a wire rack on top of the paper towels and set it aside. This setup allows air to circulate, keeping the hoecakes crispy after frying.
- Mix : Dry Ingredients:** In a large mixing bowl, whisk together the self-rising flour, all-purpose cornmeal, baking powder, salt, and the optional sugar. Whisk thoroughly to ensure all ingredients are well combined and there are no lumps.
- Prepare : Wet Ingredients:** In a liquid measuring cup or a separate bowl, blend the buttermilk (or your plant-based buttermilk substitute), water, and the 1/4 cup cooking oil thoroughly.
- Combine : Wet and Dry:** Beat the eggs into the wet ingredients mixture. Then, pour this combined wet mixture into the bowl with the dry ingredients. Stir just until a smooth batter forms. Be careful not to overmix, as overmixing can lead to tough hoecakes. The batter should be a little thick, but pourable.
- Heat : Skillet:** Heat the 1 tablespoon of fat or oil for frying (combined with a bit of butter or halal margarine, if using) in a large cast-iron skillet (my preferred choice for even heat) or a heavy-bottomed frying pan over medium-high heat. The fat should be shimmering but not smoking.
- Fry : Hoecakes:** Drop the batter by about 1/8 cup measures (a standard cookie scoop works well) into the hot skillet to form small, round medallions. Give them enough space so they don't touch. Fry for 2-3 minutes on each side, or until they are beautifully golden brown and crisp on both sides.

7. Drain and Serve: Transfer the cooked hoecakes to the prepared wire rack on the baking sheet to drain any excess oil. Serve them warm, immediately, either drizzled with syrup for a sweet breakfast or as a savory side dish to complement your meal.

SWAPS & NOTES

Self-Rising Flour: This is key for the lift and texture.

If you don't have self-rising flour, you can make your own by combining 1 cup of all-purpose flour with 1½ teaspoons of baking powder and ... teaspoon of salt.

Cornmeal: Use a good quality, fine-to-medium grind cornmeal for the best texture.

Avoid coarse cornmeal, which can make the hoecakes gritty.

TIPS FOR SUCCESS

Don't Overmix: This is crucial for tender hoecakes.

Mix until just combined; a few small lumps are fine.

Proper Oil Temperature: Maintaining the correct oil temperature is key to crispy, non-greasy hoecakes.

If the oil is too cool, they'll absorb too much fat; if too hot, they'll burn before cooking through.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-southern-hoecakes-golden-crispy-cornbread-perfection/>