

## Easy Fried Cornbread (Hoe Cakes) - A Traditional Southern Side Dish

What makes this fried cornbread recipe a winner is its



OVEN  
**350°F**

TIME  
**25 min**

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### INGREDIENTS

- 1 cup yellow cornmeal: Provides that classic grit and golden color.
- ... cup all-purpose flour: Helps bind the batter so it doesn't crumble in the pan.
- 1 tsp baking powder: For a little lift and fluffiness.
- ‰ tsp salt: To balance the corn flavor.
- 1 tsp sugar (optional): A nod to those who prefer a tiny hint of sweetness.
- ¾ cup buttermilk: The acidity reacts with the baking powder for a tender crumb.
- 1 large egg: Acts as the glue for our batter.
- Vegetable oil or bacon grease: For frying (enough to coat the pan about ... inch deep).

### DIRECTIONS

1. Whisk : Dry Ingredients: In a large mixing bowl, combine the yellow cornmeal, all-purpose flour, baking powder, salt, and sugar. Whisk thoroughly to ensure there are no lumps.
2. Combine : Wet Ingredients: In a separate small bowl, lightly beat the egg, then stir in the buttermilk.
3. Mix the : Batter: Pour the wet ingredients into the dry mixture. Stir until just combined. The batter should be thick but spoonable. If it feels too runny, add a tablespoon of cornmeal; if too stiff, add a splash of buttermilk.
4. Heat the : Skillet: Pour about ... inch of oil or bacon grease into a heavy skillet (cast iron is best!). Heat over medium heat until it reaches approximately 350°F (175°C). You'll know it's ready if a tiny drop of batter sizzles immediately upon contact.
5. Fry the : Cakes: Drop the batter by heaping tablespoons into the hot oil. Do not overcrowd the pan; work in batches if necessary.
6. Flip for : Gold: Fry for 2-3 minutes per side. You are looking for a deep golden brown and crispy edges.
7. Drain: Remove the corn cakes with a slotted spatula and place them on a plate lined with paper towels to drain any excess oil.

### SWAPS & NOTES

The Cornmeal: You can use white cornmeal if you prefer a milder flavor, but yellow cornmeal gives that iconic "sunny" look.

The Fat: For the most authentic Southern flavor, use bacon grease .

It adds a smoky depth that vegetable oil just can't match.

The Buttermilk: If you don't have buttermilk on hand, you can make a quick substitute by adding 1 teaspoon of lemon juice or

vinegar to  $\frac{3}{4}$  cup of regular milk and letting it sit for 5 minutes.

### TIPS FOR SUCCESS

**Don't Overmix:** Like pancakes, overworking the batter can lead to a tough texture.

Stir until the flour disappears, then stop.

**Watch the Heat:** If the oil is too hot, the outside will burn before the inside is cooked.

If it's too cool, the cornbread will soak up too much oil and become greasy.

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

Original recipe: <https://chefmaniac.com/easy-fried-cornbread-hoe-cakes-a-traditional-southern-side-dish/>