

## My Grandma's Hot Water Cornbread Recipe (Crispy, Golden & Old-Fashioned)

Grandma's Fried Cornbread (Hot Water Cornbread)



**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups yellow cornmeal  
1 teaspoon salt  
1 $\frac{1}{2}$  cups boiling water (more if needed)  
Vegetable oil for frying

### DIRECTIONS

- Step 1: Mix the Batter:** In a large bowl, combine cornmeal and salt. Slowly pour in boiling water while stirring. The mixture should be thick but scoopable - similar to mashed potatoes.
- Let it rest for 5 minutes.
- Step 2: Heat the Oil:** Add about  $\frac{1}{2}$  inch of vegetable oil to a cast iron skillet and heat over medium until shimmering.
- Step 3: Shape the Patties:** Using your hands or a spoon, shape small oval patties (about 2-3 inches long). Carefully place them into the hot oil.
- Step 4: Fry Until Golden:** Cook 3-4 minutes per side until deeply golden brown and crispy.
- Transfer to a paper towel-lined plate and repeat with remaining batter.

### SWAPS & NOTES

Add a tablespoon of bacon grease to the batter.

Stir in 1 teaspoon sugar (not traditional, but some families do).

Traditional hot water cornbread is crisp and savory - no sugar required.

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

Original recipe: <https://chefmaniac.com/my-grandmas-hot-water-cornbread-recipe-crispy-golden-old-fashioned/>