

Crispy Southern Hoecakes with Just 4 Simple Ingredients

Southern 4 Ingredient Poor Man Hoecakes



TIME
2 to 3 min

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INGREDIENTS

- 1 cup plain yellow cornmeal
- 1 cup whole milk or water
- 1 large egg
- 3 tablespoons bacon grease or vegetable oil, plus more for frying

DIRECTIONS

1. Set a large cast iron skillet over medium heat and let it warm up while you make the batter.
2. Add enough bacon grease or oil to coat the bottom of the skillet generously, about 2 to 3 tablespoons.
3. In a medium bowl, whisk together the cornmeal and a pinch of salt if your bacon grease is not already salty.
4. Make a well in the center, then add the egg and milk or water.
5. Whisk until the batter is smooth and pourable. It should be a little thinner than pancake batter.
6. Test the skillet with a tiny drop of batter. If it sizzles right away, the pan is ready.
7. Working in batches, pour small puddles of batter into the hot grease, about 2 to 3 tablespoons each.
8. Let the hoecakes cook until the edges are deep golden and crisp and the tops are mostly set, about 2 to 3 minutes.
9. Flip gently and cook the second side for 1 to 2 minutes more, until golden brown.
10. Transfer to a towel-lined plate and repeat with the remaining batter, adding more grease or oil as needed.
11. Serve hot with butter, syrup, honey, or alongside savory breakfast or supper favorites.

SWAPS & NOTES

Plain yellow cornmeal is the base of the whole recipe, so this is not the place for a sweetened cornmeal mix.

You want the straightforward, classic cornmeal flavor that gives hoecakes their rustic texture.

Milk gives the batter a little more richness, but water works too if that is what you have on hand.

That flexibility is one of the reasons this recipe has stuck around for generations.

TIPS FOR SUCCESS

Keep the batter on the thinner side.

That is what helps the hoecakes spread out and develop those delicate, lacy edges that make them so good.

It holds heat well and gives the hoecakes a more even, beautifully browned finish.

The source specifically emphasizes a hot skillet and a thin layer of fat for the best texture.

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

Original recipe: <https://chefmaniac.com/crispy-southern-hoecakes-with-just-4-simple-ingredients/>