

## Southern Hoe Cakes Recipe

Golden skillet-fried cornmeal hoe cakes with crispy edges, tender centers, buttermilk, melted butter, and classic Southern flavor.



### PREP

**10 minutes**

### COOK

**15 minutes**

### TOTAL

**25 minutes**

### SERVES

**10 to 12 hoe cakes**

### INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 2 1/2 teaspoons baking powder
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 2 eggs
- 3/4 cup buttermilk
- 1/3 cup water
- 1/3 cup melted butter, slightly cooled
- Vegetable oil or bacon grease, for frying

### DIRECTIONS

1. In a large mixing bowl, whisk together cornmeal, flour, baking powder, sugar, and salt.
2. Make a well in the center. Add eggs, buttermilk, water, and slightly cooled melted butter. Stir gently just until combined.
3. Heat a couple tablespoons of vegetable oil or bacon grease in a cast iron skillet or heavy pan over medium-high heat.
4. Scoop about 3 tablespoons of batter per cake into the hot skillet, cooking only a few at a time.
5. Fry until the edges look set and bubbles appear on top. Flip carefully and cook the other side until deep golden brown.
6. Serve immediately while hot with butter, syrup, honey, or your favorite savory sides.

### SWAPS & NOTES

Hoe cakes are best served hot from the skillet while the edges are crisp.

Keep finished cakes warm in a 375 degree F oven for 10 to 15 minutes if cooking batches.

### TIPS FOR SUCCESS

If the batter is too thick, thin it with 1 tablespoon of water at a time.

Bacon grease gives the most savory old-fashioned flavor.

