



Main Dishes

Corn Cakes

4 oz. All Purpose Flour
3 oz. Cornmeal
2 tbsp. Granulated Sugar
1 tsp Salt
1/2 tsp Baking Powder
Big pinch Black Pepper
1 1/2 cups Buttermilk
1 Davidson's Safest Choice™ Pasteurized Shell Egg
1 1/2 oz. melted butter
1 oz. sliced green onions
1 1/4 cups frozen Corn-thawed

1. Pre-blend all dry ingredients.
2. In a separate bowl, whisk together all wet ingredients and stir in dry - do not over mix.
3. Preheat a skillet or flat top griddle and lightly coat with oil.
4. Pour 3 oz. ladles of batter onto griddle and using the back of the ladle, push the batter out into 4" round pancakes.
5. When the top begins to lightly bubble and to dry around the edges, flip over and finish cooking.

Yield: 10 Corn Cakes

