



Johnnycakes are a Scrumptious and easy breakfast we make here in Rhode Island

Like a corn Pancake!

INGREDIENTS

- •1 1/4 cups of water
- •1 cup fine ground cornmeal
- 1 teaspoon of granulated sugar
- 1 teaspoon of salt
- •1 teaspoon of unsalted butter or oil

With a grown-up's help, bring the water to a boil.

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Combine the cornmeal, sugar, and salt in a heatproof bowl.



Stir in the boiling water until the mixture has the consistency of mashed potatoes.



Let the batter rest for 5–10 minutes while you warm up a frying pan over medium heat.



Add the butter or oil for frying.



Drop the batter into the pan by the tablespoon and flatten with a spatula.



Let the johnnycakes cook 5–8 minuted per side until the cake is golden brown.





