

Hoe Cake Recipe



Ingredients

- 1 cup of cornmeal
- 1/2 teaspoon of salt
- 3/4 cup of water
- 2 tablespoons of pork fat, butter, or shortening

Directions

Mix the cornmeal and salt together in a bowl. Boil the water. While constantly stirring the cornmeal mixture, slowly add the boiling water and beat until smooth. Let the mixture stand a few minutes. Heat a large cast iron skillet with pork fat, butter, or shortening. For each Hoe Cake, drop 2 tablespoons of the mixture into the hot skillet, and pat into flat circles about 4 inches wide. Cook the cakes for about 2 minutes on each side or until they are golden brown. If needed, add more fat to the pan for the remaining cakes. Serve cakes as soon as they are cooked. The Hoe Cake may be topped with molasses or maple syrup.

