

Hoe Cakes

Ingredients

- 1 c. self-rising flour
- 1 c. self-rising cornmeal
- 2 eggs
- 1 T sugar
- 3/4 c. buttermilk, or use 3/4 regular milk mixed with 1 t. vinegar
- 1/3 c. water
- 1/4 c. oil
- 1/4 c. minced onion, if desired
- 1 T. garlic powder, if desired

Instructions:

Mix together all ingredients in a bowl. Heat oil (or butter) large skillet over medium heat. Drop your batter, by tablespoonfuls, into the hot skillet. Use 2-3 spoonfuls per cake. Fry until brown and crispy on both sides. Remove cakes from pan and drain on a plate lined with paper towels.