

Cornmeal Pancakes



Greater Cleveland
Food Bank

Ingredients

- 1 $\frac{1}{3}$ cups all-purpose flour
- $\frac{2}{3}$ cup yellow cornmeal
- 2 tablespoons sugar
- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 $\frac{1}{3}$ cups milk
- 2 large eggs
- $\frac{1}{4}$ cup canola oil

Serves: 4

Instructions

1. In a large bowl, combine flour, cornmeal, sugar, baking powder, and salt.
2. In another bowl, whisk eggs, milk, and oil. Add to dry ingredients until moistened.
3. Pour $\frac{1}{4}$ cup of batter onto lightly greased hot griddle. Flip pancake when bubbles form on top. Cook until bottom is golden brown.



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