

# Johnny Kek

Traditional Johnny Cakes - crispy cornmeal pancakes with American history. Easy recipe for authentic breakfast cakes perfect with syrup and butter.

10	15	25	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Johnny Kek

## Malzemeler

- 1 cup flour
- 2 egg
- 2.5 tsp baking powder
- 2 tbsp granulated sugar
- 1 tsp salt
- 0.75 cup milk
- 0.5 cup water
- 0.5 cup butter
- 1 tsp vanilla extract
- 0.5 tsp nutmeg
- 1 cup cornmeal

## Yapılı???

- Mix dry ingredients**

Whisk together 1 cup flour, 2½ teaspoons baking powder, 1 teaspoon salt, and ½ teaspoon sugar in a large bowl until evenly combined.
- Combine wet ingredients**

Beat 2 eggs in a separate bowl until smooth. Add ¾ cup milk, ½ cup water, and 1 teaspoon vanilla extract, whisking until well combined.
- Make the batter**

Pour the wet ingredients into the dry ingredients and stir gently until just combined—small lumps are okay. Fold in ½ cup shredded coconut and let batter rest for 5 minutes.
- Heat the pan**

Heat a cast iron skillet or heavy pan over medium heat (about 175°C/350°F). Add 2 tablespoons butter and let it melt and foam.
- Cook the johnny cakes**

Drop ¼ cup portions of batter into the hot pan, spacing them 2 inches apart. Cook for 3-4 minutes until bubbles form on the surface and edges look set.
- Flip and finish**

Flip each cake carefully with a spatula and cook for 2-3 minutes more until golden brown and crispy on the bottom.

7 Transfer to a warm plate and serve immediately while hot and crispy.

## ?puçlar?

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Use stone-ground cornmeal for the most authentic flavor and texture - it makes a noticeable difference in the final product.

Let the batter rest for 5 minutes before cooking to allow the cornmeal to fully hydrate, resulting in better texture.

Make sure your cast iron pan or griddle is properly preheated - a drop of water should sizzle and evaporate immediately.

Don't overmix the batter - a few lumps are perfectly fine and will result in more tender cakes.

Cook the first side thoroughly before flipping - they should be golden brown and set, or they may break apart when turned.

Keep finished Johnny Cakes warm in a 200°F oven while cooking the remaining batches.

For extra crispy edges, use a little more oil in the pan and spread the batter slightly thinner.

Store leftover cornmeal in the refrigerator or freezer to maintain freshness and prevent rancidity.