Buttermilk Corn Cakes

YIELD	PREP	COOK
12 cakes	10 minutes	15 minutes

INGREDIENTS

- No-stick cooking spray
- 1 large egg
- 3/4 cup buttermilk
- 2 Tbsp. pure vegetable oil
- 1 cup White Lily Enriched Self-Rising White Cornmeal Mix
- 1/4 cup sliced green onion tops
- 1/2 cup fresh or frozen corn kernels
- 1/2 cup shredded cheddar cheese

DIRECTIONS

01 **Heat the griddle.** Spray griddle with cooking spray. Heat to medium (350°F).

02 **Mix the batter.** Beat egg in a medium bowl with a fork. Stir in buttermilk, oil, and cornmeal mix until well blended. Stir in onion, corn, and cheese.

03 **Cook the corn cakes.** Pour a little less than 1/4 cup batter for each corn cake onto the griddle. Cook until golden on both sides, turning once.

Classic variation. Omit the onions, corn, and cheese for classic buttermilk corn cakes.

Skillet option. Corn cakes may also be cooked in about 1/8 tsp. vegetable oil in a large skillet.