

Mom's Fry Cakes

3/4 cup cornmeal
1-1/2 cups corn flour (fine ground is best)
1/4 cup sugar
2 teaspoons salt
2 teaspoons baking powder
1-1/4 cups milk (heated but not boiling)
1 egg (room temperature)
1/2 teaspoon lemon juice
cinnamon & sugar mixture (or other topping)

Blend cornmeal, flour, sugar, salt, and baking powder in a large bowl. Slowly stir in the heated milk, mixing thoroughly, and let sit for 5-10 minutes. Beat egg in a separate bowl before adding to the mixture, then mix in lemon juice as last step. If batter seems too pasty, add a little bit more milk. Consistency should be thick, but pourable. Heat cooking oil (about 1/8" to 1/4" deep) in a large skillet on medium heat. When oil is ready, place batter by large spoonfuls into skillet, making each cake about 4" diameter. Fry until edges turn golden, flipping over when air bubbles appear around top edge of dough. When cooked through, remove and let drain on paper towels.

Makes 6 to 7 fry cakes. Sprinkle cinnamon & sugar topping on while still warm, or top with whatever you would like and enjoy!