



Corncakes

Catharine's Recipes

Ingredients You'll Need:

2 cups of cornmeal
4 tablespoons of flour
1 tablespoon of baking powder
1 teaspoon salt
2 eggs
2 cups of whole milk
1/4 cups of oil

Directions:

Measure and sift dry ingredients together into a large bowl. Make a well in the center. Mix the eggs, milk and oil together. Pour into the well and stir until combined. Pour batter onto an oiled griddle until bubbles form and bottoms are golden brown. Turn and continue cooking until browned on the other side. Remove from griddle and serve hot.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Standing in the Light

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