

# Johnny Cakes with Homemade Honey Butter



## TOOLS

Mixing bowls  
spatulas  
Measuring tools  
Skillet  
flipper  
Induction burner  
Clam shells  
Forks

## Ingredients

1/3 cup sugar  
2 tbsp honey  
1/4 cup melted butter  
1 large egg, beaten  
1/4 teaspoon baking soda  
2/3 cup milk  
1 tsp lemon juice  
1/4 teaspoon salt  
1/2 cup cornmeal  
1/2 cup flour  
Butter for pan

## Honey butter

1/2 stick butter  
2 tbsp honey

## Instructions:

Make buttermilk by combining milk and lemon juice together!

Mix together all of the corn cake ingredients until most of the lumps are gone. Don't overmix!

Heat a skillet over medium heat and melt a little butter on it. Place about 1/4 cup of batter onto the pan, and if necessary smooch it down a bit into a flat round. Cook until browned, about 2 minutes, and then flip and finish cooking. Repeat with the rest of the batter until all of it has been cooked.

Mix honey and butter together until completely combined. Serve with the hot corn cakes.