

Tim Farmer's Country Kitchen

CORNBREAD CORNCAKES

1 ¾ yellow corn meal
1 egg
1 ½ cups buttermilk
1 teaspoon sugar
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon baking soda
1 tablespoon onion, chopped
½ teaspoon jalapenos, chopped



Mix together dry ingredients first, then add rest of ingredients. Mix well. Add lard to hot skillet and place corncake mix in small cakes. Flatten. Cook 2-3 minutes, or until golden brown and flip. Cook 2-3 minutes on the other side, remove and drain on paper towel.

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