

HOME OF *American Rights****Batter Cakes***

Boil two cups of small homony very soft; add an equal quantity of corn meal with a little salt, and a large spoonful of butter; make it in a thin batter with three eggs, and a sufficient quantity of milk--beat all together some time, and bake them on a griddle, or in waffle irons. When eggs cannot be procured, yeast makes a good substitute; put a spoonful in the batter, and let it stand an hour to rise.

From Mary Randolph, *The Virginia Housewife*

Adaptation:

- 1 - 15oz can hominy (1 $\frac{3}{4}$ cup)
- 2 cups cornmeal
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons butter (melted and cooled)
- 3 eggs, beaten
- $\frac{3}{4}$ cup milk
- 1 tablespoon oil, butter, or lard

Caution, hot oil! We recommend an adult does the frying portion of this recipe, as it uses a fairly high proportion of oil. If you do not wish to fry in oil, you may cook the cakes on a lightly greased pan, as you would a pancake. When flipping your cakes, we also recommend not letting them flop into the pan, which can cause hot oil to splash and burn you.

1. In a large bowl, mix cornmeal, salt. Drain your hominy, and add it to the bowl, stir to coat the hominy thoroughly in the dry mixture. Add the melted and cooled butter, eggs, and milk. Mix all well.
2. The hominy will make the mixture a bit lumpy, but the batter should otherwise be like a pancake or waffle batter: It will be fairly thick but easy to stir, and cling to the spoon a bit, with the hominy evenly distributed throughout. You should be able to scoop and pour the batter from the spoon or a small ladle.

If your batter is not the right consistency, you can easily adjust it! Adding more milk makes a thinner batter and adding less milk or more cornmeal makes a thicker batter.

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3. Heat a griddle or skillet over medium heat. Cover the pan with a thin layer of oil, about 1 tablespoon, or non-stick cooking spray. Pour batter into the skillet by the $\frac{1}{4}$ cup of batter, leaving space between each cake.
4. Cook each cake 1-2 minutes per side. Flip when the bottom is just set: the edge of the cake will look slightly dry, have little bubbles, and pull away from the pan. When the cake is done the inside will have a pancake-like texture, and the outside will be crisp and golden brown (or darker, if you like it cooked longer). Cook either side multiple times if needed.
5. Set the cake aside on a plate and repeat until you have used up all the batter. Remember to keep the pan oiled as you continue. Enjoy with butter, honey, or jam!