

# Dixie Lily Corn Meal Hoecakes

## Description

This is a must have for Southern Greens and Pot Licker - Its simple and easy to make. The hardest part is getting the frying pan temperture correct.

You can also add additional flavor by seasoning frying pan with bacon, bacon and onions, etc.

## Summary

**Yield:** 8

**Source:** Dixie Lily

**Prep Time:** 15 minutes

**Category:** Breads

**Cuisine:** Southern

**Tags:** corn meal, Corn Bread Pancakes, Turnips, Pot Licker

## Ingredients

- 1 cup Corn Meal Self Rising
- 1 1/2 cups Boling Water

## Instructions

1 Cup of Dixie Lily Self-Rising Corn Meal

1 1/2 Cups of Boiling Water

## **Dixie Lily Corn Meal Hoecakes**

Mix well - Pancake batter like

In a large skillet ( I use a seasoned cast iron skillet), heat 1/4 inch of shorten over medium low heat until a drop of water sizzles when dropped on to the skillet. Spoon batter by a tablespoons (drop off the end of the spoon). Fry until golden brown, turn and fry the other side until golden brown.

Serve with butter, or let folks sop of the turnip greens pot licker with them.