

Johnny Cakes

Ingredients

- 1 cup of water
- ½ cup of milk
- 2 tbsp. of butter
- ½ tsp. of salt
- 1 ½ cups of yellow cornmeal



30 minutes

During the Civil War soldiers from the North and South had different access to resources, which meant different rations. While the North hadhardtack, soldiers from the South had cornmeal rations, which could be used to make a different type of bread called Johnny Cakes. These were also called hoe cakes due to their cooking method—frying them on the back of a hoe over the fire. Johnny Cakes don't require many ingredients and are very versatile (you can serve them with savory or sweet food!). To extend this activity try thinking of other ways you could serve your Johnny Cakes!

Instructions

- 1.** Bring your water to a boil in a saucepan.
- 2.** Combine the dry ingredients, milk, and boiled water in a bowl and mix well to create your Johnny Cake batter.
- 3.** Melt butter in a pan or skillet and add 1 tbsp. of batter into the pan. Cook cakes until both sides are golden brown.
- 4.** Let your Johnny Cakes cool a little and then enjoy with syrup, molasses, or butter!

