

Sweet Corn Cakes

1/2 c. flour

1/2 c. yellow cornmeal

1 tsp. baking powder

1 tbs. sugar

1 egg, lightly beaten

1 c. creamed corn, or canned

2 tbs. vegetable oil

about 1/2 c. milk

Sift the dry ingredients into a bowl. Mix the egg, corn, and oil in another bowl. Combine the 2 mixtures and then add enough milk to make a thin batter. Heat a griddle, grease it, and ladle out about 1/4 c. of batter for each cake. Cook until the bubbles on top burst, taking a peek from time to time to make sure the bottom isn't getting too dark. Turn and cook until golden on the other side. Makes 10 to 12 cakes.