

## **Lace Hoecakes**

**1 1/2 cups plain white cornmeal, 1 tsp salt**

**2 cups water, 1/2 cup oil**

Heat 1/8 cup oil in a large cast iron skillet or flat top skillet over medium heat.

Drop mixture 3 tablespoons at a time into hot skillet.

Brown until crisp; turn and brown on other side. Drain on paper towels and make another one. Serve with butter, for spreading.

Leftover batter will keep in refrigerator for up to 2 days.

## **Corny Cornbread**

**1 1/2 cup self-rising corn meal, 3/4 cup self-rising flour**

**1 cup grated sharp cheddar cheese**

**8oz. can creamed corn, 8oz. sour cream**

**1.2 cup vegetable oil, 2 diced jalapenos, 2 eggs**

In a large bowl, combine all the ingredients and stir well. Heat a well-oiled large skillet in a 375° oven for 10 minutes. Transfer batter to hot skillet and return to oven and bake until golden brown, approximately 30 minutes. If making individual size cornbread in smaller pans, they will require a shorter cooking time.