

Corn and Scallion Griddle Cakes

Serves 8



Ingredients:

- ½ cup cornmeal
- ¼ cup all-purpose flour
- 1½ teaspoon chili powder
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 egg
- ½ cup milk (or non-dairy)
- 1 Tablespoon vegetable oil
- 2 teaspoons honey
- 2 cups frozen corn, thawed
- 2 scallions, finely chopped
- oil, for cooking as needed

Instructions:

1. In a medium bowl, whisk together cornmeal, flour, chili powder, baking powder and salt.
2. In another bowl, whisk together egg, milk, vegetable oil, and honey. Stir in corn kernels and chopped scallion.
3. Stir egg mixture into cornmeal mixture.
4. Lightly oil an electric griddle or large nonstick frying pan over medium high heat. Scoop portions of 2 tablespoons each and cook until golden, about 1 minute per side.