

FRESH CORN CAKES

Ingredients:

- *3/4 c. honey*
- *1/2 c. melted butter*
- *2 beaten eggs*
- *1 cup buttermilk*
- *1/2 cup whole milk*
- *1/2 tsp. baking powder*
- *1/2 tsp. salt*
- *1 c. cornmeal*
- *1 c. AP flour*
- *Kernels from 1 ear of corn*



Instructions:

1. Beat the honey, butter and eggs together.
2. Add all of the dry ingredients and beat until smooth.
3. Stir in the corn kernels until blended throughout the batter.
4. Cook on a hot griddle like you would a pancake.
5. Top with honey butter!

Honey Butter

Mix 1/4 c. honey into a softened 1/2 c. butter until well blended. Slather onto your corn cakes.