

## Corn Cakes with Green Onion

2 tablespoons flour  
1 ½ teaspoon baking powder  
1 teaspoon sugar  
1 cup boiling water  
½ teaspoon salt  
1 cup yellow cornmeal  
¼ cup milk  
½ cup whole kernel corn  
1 slightly beaten egg  
3 to 4 tablespoons vegetable oil  
1 green onion, sliced thin

1. Heat up 1 cup of water in a small saucepan over medium high heat until rapid boil.
2. In a small bowl combine flour, baking powder, sugar, and salt: set aside
3. In a medium bowl stir boiling water (carefully) into cornmeal to make a stiff mush. Stir in milk with a whisk until smooth, then stir in corn, egg and green onion.
4. Add flour mixture to cornmeal mixture and stir with a rubber spatula until just mixed. *Do not overstir.*
5. In a teflon coated skillet, heat 2 tablespoons of the oil over medium heat. *Do not let your oil smoke.*
6. Using purple cookie scoop drop batter into pan 4 at a time allowing batter to spread out slightly. Cook 3-4 minutes or until golden brown, turning once after 2 minutes in the pan.
7. Repeat the process with remaining batter adding a tablespoon of oil to the pan each time you add batter.
8. Remove corn cakes to a plate and cover with an inverted plate to help keep warm.
9. Serve with some sour cream or hot sauce if you like.