**Johnnycakes- New England Region**

America’s first pancake- this recipe has been handed down for over 300 years. These are not named after a certain “Johnny”, but comes from the other name “Journey Cakes” or often called Shawnee Cakes.

*Ingredients:*

1 ¼ cups milk

1 Tablespoon butter

½ cup flour

1 cup cornmeal

2 Tablespoons sugar

1 teaspoon baking powder

1 teaspoon salt

1 egg, lightly beaten

*Directions:*

1. Gather ingredients and make sure you have mise en place altogether before starting recipe.
2. In a large saucepan, heat the milk and butter until the mixture begins to simmer.
3. In a large mixing bowl, whisk together cornmeal, sugar, baking powder, flour, and salt.
4. Add the milk/butter mixture into the dry ingredients and stir to combine.
5. Whisk in the beaten egg.
6. In a large skillet or over a griddle, melt butter or spray cooking spray to grease.
7. Drop like small pancakes onto pan and flip when golden brown on one side.
8. Repeat until batter runs out and serve with butter and syrup.