



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

Fluffy Southern-Style Hoecakes

[HALF RECIPE]

Adapted From Erica of My Busy Bees and Me / Gra8ful8

https://www.youtube.com/watch?v=6JXE_q_SKfE

Ingredients

- 2 cups all-purpose flour
- 1 T baking powder
- 2 tsp sugar
- 1 tsp salt
- 7 T coarsely chopped cold butter
- 1 C buttermilk
- 2-3 T melted butter (for brushing the top)

Preparation Instructions

1. Preheat oven to 450°F.
2. Combine dry ingredients in large bowl; stir to mix reasonably well.
3. Use grater to add 7 T of cold butter (can freeze 10-15 minutes beforehand) to dry ingredients and fold in until mixture is crumbly.
4. Add up to 1 C buttermilk and mix until just combined. Dough should be wet, sticky, and choppy. May add additional buttermilk to achieve desired consistency.
5. Lightly dust countertop. Turn out dough; dust lightly. Pat it down. Fold and pat down again and shape into rough 7 x 12 rectangle.
6. Roll around rolling pin and transfer to greased 7 x 12 Pyrex baking dish. Pat down gently. Brush with melted butter.
7. Bake at 450°F for 17 minutes.
8. Fluffy hoecakes can be served directly at the table from baking dish. Pieces can be torn off.