

# CORN GRIDDLE CAKES

## GRIDDLE CAKES INGREDIENTS

- 1 c Cornmeal, degermed
- 1 c Masa Harina
- 2 T Baking Powder
- 1 t Salt
- ½ c Cranberries, dried
- 1 ¾ c Water
- 2-4 T Oil

## BERRY SAUCE INGREDIENTS

- 2 c Frozen Berries
- ½ c Applesauce, unsweet
- ½ Water

## COOKING INSTRUCTIONS

1. Combine dry ingredients and mix well.
2. Add water to the bowl and mix just until combined. Add more as needed for desired consistency.
3. Heat a skillet over medium heat. Add enough oil to coat the bottom.
4. When oil is hot, add ¼ cup of batter to the pan and flatten with to desired size with back of ladle.
5. Cook until the color around the edges starts to change. Use a spatula to flip the corn cake and gently press it down to ensure it is cooking all through.
6. Add berries, water, and applesauce to a separate pan and heat until gently boiling.
7. Serve cakes hot with berry sauce drizzled over.