

Johnny Blaze Cakes

Makes 12 Cakes

Difficulty level- easy Price- cheap

INGREDIENTS:

- ✓ 1 1/2 cups stone-ground cornmeal
- ✓ 1/2 cup whole wheat pastry flour
- ✓ 1 teaspoon baking powder
- ✓ 1 teaspoon fine sea salt
- ✓ 1/4 teaspoon cayenne
- ✓ 2 1/2 cups boiling unflavored rice milk
- ✓ 2 jalapeños, seeded and minced
- ✓ Extra-virgin olive oil

DIRECTIONS:

- In a large bowl, combine the cornmeal, flour, baking powder, salt, and cayenne. Set aside.
- In a small saucepan, bring the rice milk to a boil then slowly pour it over the cornmeal mixture, stirring as you pour. Add the jalapeño to the batter, mix well, and refrigerate the batter for 20 minutes.
- Preheat the oven to 250 degrees.
- Warm a large, nonstick skillet or a griddle over medium-high heat and grease well with 1 tablespoon of olive oil. Add 1/4 cup of batter to the skillet per cake. A large skillet should comfortably fit 2 or 3.
- After about 1 minute, when the bottom starts to set, reduce the heat to medium-low, and use a wooden spoon to shape the cakes, pushing them in and up so that they are about 3 inches wide and 1/2 inch thick.
- Cook the cakes for 8-10 minutes per side, adding more oil after turning, until they are golden brown and crispy on the outside (do this for all batches).
- Transfer the cooked cakes from the skillet to the baking sheet and keep them warm in the oven until all the cakes are cooked.