

A Recipe From *tikkido*

Savory Cornmeal Cheddar Pancakes

<https://tikkido.com/blog/savory-cornmeal-cheddar-pancakes>

Ingredients:

- 1 cup boiling water
- 1 cup cornmeal
- 1 cup milk
- 1 cup corn kernels
- 1 cup grated cheddar cheese
- 1 cup flour
- 2 teaspoons baking powder
- 1 teaspoons salt
- 1 Tablespoon oil

Instructions:

1. Boil water. We want the cornmeal to hydrate and soften a bit, so the very first step is to combine the cup of boiling water with the cup of cornmeal and let it sit for a few minutes while preparing the rest of the recipe.
2. Combine the dry ingredients and mix them together in a bowl.
3. Add the milk and beaten egg, then mix in the rest of the ingredients.
4. Scoop 1/4 cup of batter onto a hot, buttered griddle and cook just like normal pancakes.
5. Suggested toppings: Avocado, cheddar cheese, sour cream.

