Washington’s Favorite Meal:
A Recipe for Hoecakes

*Ingredients:*

- ½ teaspoon active dry yeast
- 2 ½ cups white cornmeal
- ½ teaspoon salt
- 3 to 4 cups lukewarm water
- 1 large egg, lightly beaten
- Butter (optional)
- Syrup or honey (optional)

**Instructions:**

1. Mix the yeast and 1 ½ cups of the cornmeal in a large bowl.
2. Add 1 cup of water and stir thoroughly. Mix in more water as needed until the mixture has the consistency of pancake batter.
3. Cover with plastic wrap and refrigerate for at least 8 hours, or overnight.
4. Add ½ cup water to the batter and a beaten egg and salt.
5. Gradually add the remaining white cornmeal and water until the batter is the consistency of waffle batter (*bit less runny than pancake batter*.)
6. Cover with a towel and set aside for 20 minutes.
7. Heat a skillet to medium-high and grease it with lard or shortening.
8. Measure a ¼ cup of the batter & cook on the skillet for about 5 minutes until it is golden, then flip and cook until golden.
9. Serve with melted butter and honey or syrup.