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# Johnny Cake

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*Compliments of the Simcoe County Museum*

## **Ingredients:**

1 cup flour

1/3 cup sugar

1 tsp baking soda

2 tsp baking powder

1/2 tsp salt

1 cup yellow cornmeal

1 egg, beaten

1 cup sour milk

1/4 cup cooking oil

## **Directions:**

Sift together the dry ingredients, except the cornmeal. Mix in cornmeal. In a separate bowl stir together the beaten egg, milk, and oil, then mix them with the dry ingredients only until moistened. Pour into a greased 8" square cake pan. Bake at 375 F oven for approx. 25 to 30 minutes. Serve hot with butter and lots of fresh maple syrup. Makes about 9 servings.



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