

# Johnnycake

2 cups yellow cornmeal  
1/2 cup flour  
1 teaspoon baking soda  
1 teaspoon salt

Combine ingredients and mix in 2 cups buttermilk and 2 tablespoons molasses

Pour into a greased 9 inch pan and bake at 425° for 20 minutes  
To get a lighter johnnycake, include 2 beaten eggs and 2 tablespoons melted butter.



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