

Corn-Cheese Pancakes

1 cup cornmeal

½ t. baking soda

½ t. sea salt

1/3 cup grated cheddar cheese (about 1 ½ ounces)

1 egg, lightly beaten

1¼ cups buttermilk (or 5 T buttermilk powder plus 1 ¼ cups water)

1 T. olive oil

Mix together cornmeal, baking soda, salt, and cheese. Make a well in the center and add egg, buttermilk, and oil. Stir gently until thoroughly moistened.

Heat a large, heavy skillet or griddle, till a few drops of water dance on the surface, then rub with an oiled paper towel.

Pour batter onto the hot pan and cook, turning as they set and spatula slips underneath easily. Pancakes can be covered and kept warm in the oven until all the batter is used up. These pancakes can be made large to fill and roll-up.