



# Griddle Corn Cakes

Deliciously sweet and savory, these griddle corn cakes are a tasty option for breakfast or lunch.

**Preparation Time:** 20 minutes

**Cook Time:** 25 minutes

**NSLP/SBP Crediting Information:**  
1 corn cake provides 2 oz eq grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cornmeal, whole grain	2 lbs	1 qt 2 cups	4 lbs	3 qts	<ol style="list-style-type: none"> <li>Whisk cornmeal, flour, sugar, baking powder, baking soda, salt, garlic powder, rosemary, and sage together in a large mixing bowl.</li> <li>Whisk buttermilk, oil, eggs, and water together in a separate bowl.</li> <li>Add the buttermilk mixture to the dry ingredients and mix until smooth. The mixture will be thick; do not add more buttermilk.</li> <li>Heat a griddle or tilt skillet to medium heat, and spray with a pan release spray.</li> <li>Using a 1/3 cup dry measuring cup or No. 12 scoop, portion batter onto the hot griddle, flattening corn cakes as needed to make 4 1/2 inch circles.</li> </ol>
Flour, whole wheat	1 lb 12 oz	1 qt 2 cups	3 lbs 8 oz	3 qt	
Sugar, granulated		1/4 cup		1/2 cup	
Baking powder		2 Tbsp 2 tsp		1/3 cup	
Baking soda		2 tsp		1 Tbsp 1 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		2 tsp		1 Tbsp 1 tsp	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Rosemary, ground		2 Tbsp 2 tsp		5 Tbsp 1 tsp	
Sage, ground		2 Tbsp 2 tsp		5 Tbsp 1 tsp	
Buttermilk, low-fat		1 qt 1 cup		2 qts 2 cups	<b>6</b> Cook until edges are set, and bubbles develop on the surface, about 2 to 3 minutes.
Oil, vegetable		2 cups		1 qt	<b>7</b> Using a thin, wide spatula, flip the corn cakes. Continue to cook second side for 1 to 2 minutes, until golden brown. <b>Critical Control Point:</b> Heat to 165 °F for at least 15 seconds.
Eggs, frozen whole eggs, thawed	8 oz	4 eggs	1 lb	8 eggs	<b>8</b> Transfer corn cakes to a pan for hot holding. <b>Critical Control Point:</b> Hold for hot service at 135 °F or higher.
Water	4 oz	½ cup	8 oz	1 cup	<b>9</b> Hold hot until service. Serve 1 corn cake.



## NUTRITION INFORMATION

For 1 corn cake

<b>NUTRIENTS</b>	<b>AMOUNT</b>
------------------	---------------

<b>Calories</b>	<b>220</b>
-----------------	------------

<b>Total Fat</b>	<b>10 g</b>
------------------	-------------

Saturated Fat	1 g
---------------	-----

<b>Cholesterol</b>	<b>18 g</b>
--------------------	-------------

<b>Sodium</b>	<b>265 mg</b>
---------------	---------------

<b>Total Carbohydrate</b>	<b>28 g</b>
---------------------------	-------------

Dietary Fiber	2 g
---------------	-----

Total Sugars	2 g
--------------	-----

Added Sugars	N/A
--------------	-----

<b>Protein</b>	<b>4 g</b>
----------------	------------

Vitamin A	91 IU
-----------	-------

Vitamin C	0 mg
-----------	------

Calcium	84 mg
---------	-------

Iron	1 mg
------	------

N/A=no information available

### Source:

USDA Standardized Recipes Project - 2024

## NOTES

Cooking Process #2: Same Day Service.

Suggest serving with sour cream or corn salsa, and 1 oz smoked salmon slices.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

## YIELD/VOLUME

50 Servings	100 Servings
About 8 lbs 8 oz of batter	About 17 lbs of batter
About 50 corn cakes/2 steam table pans (12" x 20" x 2 1/2").	About 100 corn cakes/4 steam table pans (12" x 20" x 2 1/2").

