

## Hoe Cake

Oscar · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

8

### Description

Hoe cake is a Southern bread that is cooked in an iron skillet like cornbread This hoe cake recipe stems back to my greatgreat grandmother My father has made this recipe for years and it is always requested by his grandchildren A slice of hoe cake will warm your insides mdash slathered with some homemade apple butter alongside of some butter beans freshly sliced tomatoes and a good tall glass of sweet tea I promise your family will love this truly Southern recipe

### Ingredients

— - 1 ½ tablespoons shortening - 2 cups self-rising flour - 1 cup milk - 2 pinches garlic salt

### Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Grease a well-seasoned cast iron skillet with the shortening
2. and place it in the oven as it heats. Whisk together flour and milk in a bowl
3. making a thick but still runny batter. Remove the hot greased skillet from the preheated oven
4. and quickly sprinkle a pinch of garlic salt over the bottom of the skillet. Immediately pour in the batter
5. and sprinkle the top with a pinch of garlic salt. Return the skillet to the preheated oven and bake until cake is risen and the top is golden brown
6. about 20 minutes. Cook's Note You can substitute bacon grease or canola oil for the shortening.