

Johnny Cakes

30 minutes - 10 minutes preparation + 20 minutes cooking

Ingredients:

- 1kg self raising flour
- 1 tsp. table salt
- 1/4 cup brown sugar
- 1 tbsp. butter / margarine
- 250ml milk
- 500ml water
- 1 egg, beaten
- 1 tbsp. oil



Instructions:

1. warm milk and butter until mixed, add cold water
2. add flour (900g), salt and brown sugar in large mixing bowl, make hole in centre of flour, add 1/3 of liquid at a time, stir until all liquid is used
3. dust bench with some remaining flour, knead dough until smooth (try not to over knead)
4. shape dough into patties - about the size of the palm of your hand
5. heat oil
6. add patties to oil and cook until golden brown

serve with any topping of your choice