

CopyCat IHop Corn Cake Pancakes

Ingredients

1 1/2 cups all-purpose flour
1/3 cup yellow cornmeal
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs
2/3 cup granulated sugar
1 cup milk
3/4 cup buttermilk
1/3 cup butter, melted

Directions

Combine the flour, cornmeal, baking powder, baking soda, and salt in a medium bowl.

In another bowl, whisk together the eggs and the sugar. Add the milk, buttermilk, and melted butter and mix until combined.

Mix the wet ingredients into the dry ingredients and mix until combined. Let the mixture sit for 20 minutes.

Preheat a griddle or large skillet over medium to medium-high heat.

Melt a bit of butter on your griddle or skillet. Use a 1/4 cup measuring cup to scoop the batter and pour on the griddle. Cook for 2 to 3 minutes per side, until golden brown.

Serve hot with butter and maple syrup.