

ArmadilloPepper.com

Corn Fritters Recipe

Yield: 16 servings

1 1/2 c Sifted flour
1 1/2 t Baking powder
1 t Salt
16 oz Can cream style corn
1 ea Egg, slightly beaten
1 c Corn oil
1 x Powdered sugar

Sift together dry ingredients. Mix together corn and egg. Add dry ingredients. Stir slowly. Heat oil in large skillet over medium heat. Drop batter by tablespoonfuls into hot oil, one layer at a time. Fry about 2 minutes on each side until golden brown. Drain on absorbent paper, and dust with powdered sugar if desired. Makes 16 fritters.

Recipe via Meal-Master (tm) v8.05

Mrs. John P. Elberti