

Old fashioned Corn Fritters

[BACK](#)

Ingredients:

500ml oil for frying
125g sifted all-purpose flour
1 tsp baking powder
½ tsp salt
¼ tsp white sugar
1 egg, lightly beaten
125m milk
1 tbsp butter, melted
400g can whole kernel corn, drained

Method:

Heat oil in a heavy pot or deep fryer to 185 °C.

In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture.

Crush the corn kernels with a fork and mix them into the batter.

Drop fritter batter by spoonfuls into the hot oil, and fry until golden.

Drain on paper towels.