Corn Fritters

Rated:★★★★★

Submitted By: Joan

Zaffary

Prep Time: 10 Minutes

Cook Time: 20

Minutes

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Ready In: 30 Minutes

Servings: 12

"Nothing warms up a cool night like a plateful of old-time corn fritters! Dig in, these are delicious!"

INGREDIENTS:

3 cups oil for frying

1 cup sifted all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1/4 teaspoon white sugar

1 egg, lightly beaten

1/2 cup milk

1 tablespoon shortening, melted

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1 (12 ounce) can whole kernel

corn, drained

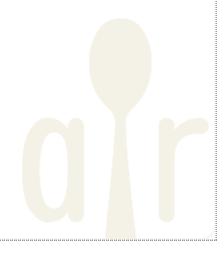
DIRECTIONS:

- 1. Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).
- 2. In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels.
- **3.** Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

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Printed from Allrecipes.com 4/21/2013





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