

Corn Fritters

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Rated: ★★★★★

Submitted By: Joan Zaffary

Prep Time: 10 Minutes

Cook Time: 20 Minutes

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 egg, lightly beaten
1 cup sifted all-purpose flour	1/2 cup milk
1 teaspoon baking powder	1 tablespoon shortening, melted
1/2 teaspoon salt	
1/4 teaspoon white sugar	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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-- Angela Sackett



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