


# Corn Fritters

## Ingredients

- 1 tin of creamed corn 
- 1 ½ cups of plain flour
- 1 ½ teaspoon baking powder
- 3 tablespoons milk
- 2 eggs



## Directions

- 1) Open the can of corn and empty into a mixing bowl
- 2) Add the eggs to the corn and mix
- 3) Sieve the flour and baking powder into the corn mixture and stir through\*
- 4) Add the milk to the mixture until it reaches an easy to dollop consistency
- 5) Heat a pan over low- medium heat, add a small amount of oil to the pan just enough to stop the fritters from sticking.
- 6) Dollop a dessert-spoonful of the mixture into the pan; most pans would fit about four fritters at a time.
- 7) Flip the fritters when small bubbles begin to appear around the sides of the fritters. The cooked side should be golden.
- 8) Serve the fritters with a side salad and some relish. Yum!

\*at step 3) feel free to add additional flavours to the mixture, like ham, capsicum, feta or spring onion

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