



NATIONAL FRITTERS DAY

Try this recipe!

Ingredients

- 3 cups oil for frying
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon white sugar
- 1 egg, lightly beaten
- ½ cup milk
- 1 tablespoon shortening, melted
- 1 (12 ounce) can whole kernel corn, drained

Corn Fritters

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.

