

Corn Fritters by Lynn's Recipes



Lynn demonstrates how to make Corn Fritters. This is a great side dish for most any meal. You can serve these with butter and maple syrup, honey, or sorghum. Adapted from thesouthernladycooks.com.

Makes approximately 12 fritters.

Ingredients:

- 1-1/3 cups all purpose flour
- 1-1/2 teaspoons baking powder
- 1 teaspoon salt
- 1-1/2 cups frozen corn, defrosted, or 14.5 ounce can whole kernel corn, drained
- 3/4 cup buttermilk
- 1 egg, slightly beaten
- 1/2 - 1 cup canola oil, or your preferred cooking oil

Sift together flour, baking powder, and salt. Mix corn, buttermilk and egg. Add to dry ingredients and stir. Heat oil in large skillet over medium heat. Drop by large spoonfuls into the hot oil. Fry about 2 minutes on each side or until golden brown. Drain on paper towels.

Serve as desired with butter, maple syrup, honey or sorghum.

Corn Fritters by Lynn's Recipes

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes: April 2014
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)