

Corn Fritters

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

1 (12 ounce) can whole kernel corn, drained

Directions

Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).

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.

Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

source:allrecipes.com