

Corn Fritters

- 1 cup flour
- 2 teaspoons baking powder
- 1/4 cup white sugar
- 1 can creamed corn
- 2 eggs, slightly beaten
- butter or margarine

Combine flour, baking powder, sugar, creamed corn, and eggs.

Melt butter on a griddle, until heated. Drop batter onto griddle, cook until bubbles start to form on the up-side, flip the fritters, and cook on the other side.

Serve with applesauce and/or maple syrup.

Serves: 4 to 5

Preparation time: 25 minutes

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