

Our State eats

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Corn Fritters

Yields: 12 fritters.

- 1 cup all-purpose flour**
- 2 tablespoons granulated sugar**
- 1½ teaspoons baking powder**
- ¼ teaspoon salt**
- ½ cup milk**
- 1 egg, slightly beaten**
- 2 tablespoons butter, melted**
- ½ cup whole-kernel corn, drained**
- Shortening or cooking oil**
- Powdered sugar**

Combine flour, granulated sugar, baking powder, and salt in a medium mixing bowl. Add milk, egg, butter, and corn; stir until just moistened. Drop batter by tablespoons, about 4 at a time, into hot oil or shortening. Cook 4 to 5 minutes, or until golden brown, turning only once. Drain on paper towels. Tip: Keep fritters warm by placing them on a baking sheet in an oven heated to 300° while frying remaining batter. Serve warm, dusted with powdered sugar.



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