

CORN FRITTERS WITHOUT EGG



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1 can of creamed corn

1 cup plain flour

1 $\frac{3}{4}$ tsp baking powder

2 Tbsp water/milk

salt

pepper

whatever else you want to add (ham, bacon, grated veges, etc)

Fry in your choice of oil.

Put your mixture in a fridge to get cold. Warm oil. Test by dropping little batter in oil, it should sizzle immediately. Oil should also not be too hot, fritters will turn brown and still be raw inside. Oil too cold and it will suck up oil. I warm my oil on high then turn to medium heat. Spoonfulls in oil, fry in batches and don't overcrowd the pan. Wait before the first turn to make sure they set, if you try to turn them too quickly they will break.. Once golden brown on one side then only, turn and fry the other side. Remove from oil and place on paper towel to drain. At this stage I sprinkle cayenne pepper or Aromat over while sizzling hot.

Serve warm.

Also nice to pack cold in lunch boxes for school kiddies or a snack on the road.

Careful not to burn with splashing oil, corn tends to pop.

Recipe: Elize de Kock

Photo: Zelda Ellis – I left out the water/milk and added a

little extra flour, Chopped onion and green pepper. Was
delicious thank you