

# Corn Fritters

It's so good to have a recipe that uses a simple ingredient such as corn. Use fresh or frozen for the best flavor. Canned corn will work but it just doesn't have that fresh flavor..

## Ingredients

- 1 cup flour
- 1 tsp baking powder
- 1 tsp salt
- 2 eggs
- ¼ cup milk
- 2 tsp of a good cooking oil
- 2½ cups whole kernel corn, fresh or frozen (thawed and drained)
- 2 Tbsp finely chopped green onion

You will also need a large deep pan and oil with a high smoke point, such as peanut oil or canola, for frying.

## Instructions

1. Preheat (350°F) about 1 to 2 inches of oil in large, deep, heavy duty pan.
2. Combine the eggs, milk and 2 tsp oil; mix in the remaining ingredients.
3. Drop by tablespoons in the oil; fry until golden. Drain on layers of paper towels.

### KEYWORDS

corn fritters recipe, corn cakes recipe, best corn fritters recipe