



Corn Fritters



Prep	Cook	Ready In
10 m	20 m	30 m

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Walgreens

Walgreens
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 SMITHFIELD, NC
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"Nothing warms up a cool night like a plateful of old-time corn fritters! Dig in, these are delicious!"

Ingredients

3 cups oil for frying	1 egg, lightly beaten
1 cup sifted all-purpose flour	1/2 cup milk
1 teaspoon baking powder	1 tablespoon shortening, melted
1/2 teaspoon salt	1 (12 ounce) can whole kernel corn, drained
1/4 teaspoon white sugar	

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 expires in 3 days

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Directions

- 1 Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).
- 2 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.
- 3 Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

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