

Corn Fritters(love these)

16 servings

1 1/2 c sifted flour

1 egg, slightly beaten

1 1/2 tsp. baking powder

1 c corn oil

1 tsp. salt

powdered sugar

16 oz can cream style corn

Sift together dry ingredients. Mix together corn and egg. Add dry ingredients. Stir slowly. Heat oil in large skillet over medium heat. Drop batter by tablespoonfuls into hot oil, one layer at a time. Fry about 2 minutes on each side until golden brown. Drain on absorbent paper, and dust with powdered sugar if desired. Makes 16 fritters.

Note: Mom's way of making these were to add a little extra sugar in the batter. We never used the powdered sugar after frying.