

SWEETCORN FRITTERS

1 CUP PLAIN FLOUR

1 TEASPOON BAKING POWDER

¼ TEASPOON SALT

¼ TEASPOON PAPRIKA

½ CUP MILK

½ CUP DICED CAPSICUM

2 CUPS GRATED CHEESE

½ CUP SLICED SPRING ONIONS

¼ CUP CHOPPED PARSLEY

1 TABLESPOON SUGAR

2 EGGS

2 cups of fresh corn kernels, cut off the cob

- Place flour, baking powder, salt, sugar and paprika in a bowl. Make a well in the Centre.
- In a separate bowl, combine eggs and milk.
- Gradually add the egg mixture to the flour mixture and whisk until you have a smooth, lump-free batter. It will be quite stiff.
- Add the grated cheese.
- In another bowl, mix the corn, capsicum, spring onions and parsley and add to the batter
- Heat a few tablespoons oil in a large frypan and add two tablespoons of batter per fritter to the pan to cook. You might fit about four fritters at a time.
- Cook for two minutes or until the underside is golden brown then using an egg lifter, turn the fritters over and cook the other side.
- You can place cooked fritters on an oven tray and put in a warm oven to keep warm until all the fritters are cooked if you'd like.
- ENJOY!!