

Sweet Corn Fritters

Last Updated Thursday, 04 April 2019 13:59



Ingredients:

1 tin cream style corn

$\frac{3}{4}$ cup flour

2 Tbsp sugar

1 Tbsp green chillies

2 Tbsp finely chopped onion

2 eggs

3 tsp baking powder

$\frac{1}{2}$ tsp salt

4 Tbsp chopped dhania/spring onion

Method:

Mix all the ingredients together to form a thick batter.

Drop tablespoons of batter on a moderately hot greased pan.

When the fritters have bubbles, turn them over to cook the other side.

Serve warm with chutney if desired.

For a sweet version – omit the green chillies and increase the sugar to 6 Tbsp.