

Corn Fritters Delight

Enjoy crispy and flavorful corn fritters as a delightful main dish. These golden bites are perfect for a cozy meal or as a party appetizer.



Main Dish

25 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup corn kernels
- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup milk
- 1 egg
- 2 tablespoons chopped fresh parsley
- 2 tablespoons vegetable oil

Steps

- 1 In a bowl, mix corn kernels, flour, cornmeal, baking powder, salt, and black pepper.
- 2 In another bowl, whisk together milk, egg, and parsley.
- 3 Combine the wet and dry ingredients until just mixed.
- 4 Heat oil in a pan over medium heat.
- 5 Spoon the batter into the pan and cook until golden brown on both sides.
- 6 Serve hot and enjoy!