

# SWEETCORN FRITTERS



## Ingredients Makes 8-9

- ◇ 198g tin of sweetcorn
- ◇ 90g plain flour
- ◇  $\frac{1}{2}$  tsp baking powder
- ◇ 1 egg
- ◇ 50ml milk
- ◇ 1 tbsp vegetable or olive oil
- ◇ Chopped Spring onions

Quick and fun to make  
... everyone loves them!

**You will need:** a mixing bowl,  
a frying pan, a spoon for mixing  
and a spatula

## Instructions



Drain a 198g tin of sweetcorn (you can use the ones with or without peppers) and tip into a bowl.

Beat in 90g plain flour,  $\frac{1}{2}$  tsp baking powder, 1 egg and 50ml milk until you have a batter. If you wish you can add chopped spring onions and mix these into the batter.

Ask an adult to help you gently heat up 1 tbsp oil into a large non-stick frying pan [remember oil can get very hot!]

Add a large spoonful of the batter mixture and cook for 1-2 minutes until bubbles form on the surface - then flip over and cook for a further minute until golden.

Keep them warm and repeat with the remaining batter mixture until all the fritters are cooked. Then enjoy!

Have a go at making your Sweetcorn Fritters! Email your pictures to your class teacher.