

BREAKFAST



Corn fritters

Yield: 4 serves

Ingredients	Recipe
Plain flour	1 1/2 cups
Baking powder	2 teaspoons
Salt	1 teaspoon
Pepper	1/2 teaspoon
Eggs, lightly beaten	2
Milk	1/2 cup
Cream style corn	1 x 400g can
Corn kernels	1 x 400g can

Method:

1. Combine flour, baking powder, salt, & pepper in a bowl.
2. Gently fold in the egg, milk, cream style corn and corn kernels.
3. Heat oil in a frying pan. Drop large spoonful of corn mixture into the pan. Cook until golden (and bubbles start to form on top of the fritters), then turn to cook on the other side. Drain on paper towels. Keep warm in a low temperature oven while you prepare the bacon.