

Corn Fritters

By Paula Deen



Difficulty: **Easy**



Cook time: **20 minutes**



Prep time: **10 minutes**



Servings: **2 dozen fritters**

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Ingredients

1 1/4 cups self-rising cornmeal mix

1 1/4 cups all purpose flour

1/4 cup sugar

1 teaspoon salt

1 cup milk

2 large slightly beaten eggs

1/4 cup (1/2 stick) melted Butter

1 (15.25 oz) can drained corn kernels

Vegetable oil, for frying

Directions

Heat oil to 325 °F.

In a medium bowl, combine cornmeal mix, flour, sugar and salt. In a small bowl, combine milk and eggs. Add milk mixture to cornmeal mixture, stirring well. Stir in butter and corn.

Pour oil to a depth of 2 inches in a Dutch oven, or use a deep fryer. Drop by tablespoons into hot oil. Cook 2 to 4 minutes, or until golden, turning once. Drain on paper towels. Yields about 2 dozen fritters.