

# Corn Fritters

Preheat deep fryer to 350 degrees

## Ingredients

- 3 cups corn kernels
- 1 cup all-purpose flour
- 1 Tablespoon sugar
- 1 teaspoon baking powder
- 2 large eggs, lightly beaten
- 3/4 cup heavy cream

## Directions

1. In a large bowl, stir together the corn kernels, flour, sugar, baking powder, 1/2 teaspoon salt and 1/4 teaspoon pepper.
2. Stir in the eggs and heavy cream until the batter is well-combined.
3. Drop 2-3 tablespoon sized drops into hot fryer and cook for 2-3 minutes, until outside is golden and crispy and inside is cooked through.
4. Serve with choice of condiments, I'd suggest sour cream and chives, or a garlic aioli

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