

Corn Fritters

Equipment	Ingredients
Large mixing bowl Measuring jug Wooden spoon Large frypan Egg flipper Knife and chopping board Large tablespoon Measuring cups Measuring spoons Fork	• 2 cups self-raising flour (SR flour) • 4 eggs • 2/3 cup milk • 3 cobs of fresh corn • 2 spring onion, finely sliced • Parsley, finely chopped • Butter for frying

1. Prepare the corn by removing the husks. **Ask an adult** to cut each corn cob into 2-4 pieces. Placing each piece of corn on its end, carefully cut the corn kernels off the cob. Discard the corn cobs to the compost bin.
2. Place flour into a large mixing bowl and make a well in the centre.
3. Add eggs and milk to the jug and use a fork to whisk them until combined.
4. Gradually pour the egg mixture into the flour, stirring gently to combine.
5. Fold in corn, spring onion and parsley. Don't over-mix or the fritters will be tough.
6. Heat the large frying pan over medium heat and add a small amount of butter (approx. 1tsp) to melt.
7. Drop large tablespoons of mixture into the pan (you'll have to cook in batches). 4-5 should fit in each batch. You may need to gently flatten each fritter with the back of a spoon.
8. Cook for about 2-3 mins, watching for bubbles to form and the edges to look cooked. You may need to lower the heat to make sure they cook through before they are golden on the outside.
9. Once they are golden brown underneath, gently flip the fritter over with a spatula and cook until golden on the other side (1-2min). Gently flatten the fritter to make sure they cook through. Make sure
10. Repeat this process (step 6-9) to cook the rest of the fritters. You should have enough fritters to serve one per diner.