



Zucchini Fritters



Equipment

Grater
½ measuring cup
1/3 measuring cup
1 measuring cup
large bowl
Medium bowl
1 teaspoon
Paper towel
Fry pan

Ingredients

3 small zucchini
1 cup of corn
2 spring onion
1 cup grated cheddar cheese
2 egg (beaten)
3/4 cup milk
2 cup plain flour
2 tsp baking powder
1/2 tsp salt or to taste
1/2 tsp onion powder
parsley
dill

Instructions

1. Grate a zucchini and wring out any excess liquid. Put in a bowl and set aside.
2. Finely chop the spring onions.
3. Combine the beaten egg with the milk in a medium-sized bowl and whisk to combine.
4. Add the spring onions, corn, cheese, egg, milk, flour, baking powder, parsley and dill.
5. Gradually add the egg and milk to the zucchini mixture, stirring to combine. You may need to add a little more flour or milk, depending on how thick your batter is – you don't want it too runny or too thick.
6. Season with the salt and pepper.

