

# Corn Fritters V

Mary Furtek

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**Yield: 30 to 32 fritters**

*1 cup flour*

*2 teaspoons baking powder*

*1/8 teaspoon paprika*

*1 teaspoon sugar*

*1 egg*

*1/3 cup milk*

*1 can whole corn*

In a bowl, combine the flour, baking powder, paprika, sugar, egg and milk. Mix well. Add the corn.

Drop into a deep fat fryer and fry until crispy and golden. Drain on paper towels.

(May be served alone or with butter or maple syrup.)

Per Serving (excluding unknown items): 600 Calories; 9g Fat (calories from fat); 22g Protein; 106g Carbohydrate; 4g Dietary Fiber; 223mg Cholesterol; 10 Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.