

# Corn Fritters

**Makes:** 12    **Preparation time:** 10 minutes    **Cooking time:** 20 minutes

**Recipe sources:** Yvonne Balfour

## Ingredients:

1 medium sized potato (around 250g) or 1 cup of mashed potato  
2 cobs of corn  
6 spring onions, sliced  
½ red onion, finely diced  
½ cup (62g) of cheese, grated  
2 eggs, beaten  
½ cup (75g) of plain flour  
1 teaspoon of baking powder  
Olive oil and butter for pan frying

## Equipment Required:

Small pot with lid, chopping board, vegetable peeler, sharp knife, paper towel, bowl, potato masher, frypan, grater, cup (to crack egg in), fork, measuring spoons, dessertspoon.



## What to do:

1. \*Cook potato:
  - a. Peel potato and cut into 4 pieces.
  - b. Place in a pot, covered with water.
  - c. Cook (boil) potatoes on high heat until cooked, about 10 minutes.
  - d. Drain.
2. Cook corn:
  - a. Remove some of the husk, leaving one layer.
  - b. Place in the microwave for 2 minutes on high power.
  - c. \*Remove from the microwave. Remove remaining husk and silks, being careful as the corn will be very hot.
3. Place cooked potatoes in the bowl and mash.
4. \*Cut the corn kernels from the cob and add to the mashed potatoes.
5. Fry onion in a little butter and olive oil until transparent.
6. Break eggs into a cup and beat them with a fork.
7. Mix plain flour with baking powder.
8. Mix all ingredients together in a large bowl.
9. Heat 2 tablespoons of butter and olive oil in the frying pan over medium heat.

10. Cook fritters (2 heaped dessertspoons in size), until golden brown on each side.

**Notes:**

- \* denotes Adult supervision required.
- When boiling your potatoes, put the lid on as this will make the water come to the boil quicker.
- If your corn was purchased without the husk, cook it wrapped in a piece of paper towel.
- Important: If you have a dog, please don't let them eat the corn cob as it will make them very sick. Make sure to put the corn cob straight in the bin after cutting the kernels off.

