

# Sweetcorn Fritters

Makes 6 - 8

## Ingredients

90g plain flour

1/2 teaspoon baking powder

2 eggs

125ml semi-skimmed milk

2 spring onions

175g sweetcorn

small sweet potato

1/2 teaspoon curry powder

cooking oil

## Method

1. Put the flour and the baking powder in a bowl. Mix.



2. Add the eggs and the milk.



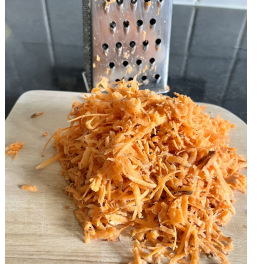
3. Whisk to make a smooth batter.



4. Add the sweetcorn to the bowl.



5. Grate the sweet potato.



6. Add the sweet potato to the bowl.



7. Chop the spring onions.



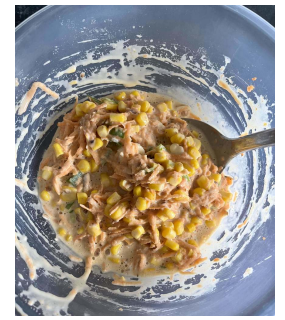
8. Add the spring onions to the bowl.



9. Add the curry powder to the bowl.



10. Mix well.



11. Heat a tablespoon of oil in the frying pan.

Add a spoonful of mixture to the frying pan.



12. Cook for 3 - 4 minutes each side or until cooked through.



13. Put the cooked fritters on a plate with kitchen paper.



14. Continue until all the mixture is cooked.



15. Enjoy hot or cold.

