

SUPER EASY CORN FRITTERS



Makes 8-10



Prep Time 5 minutes



Cook Time 8-10 minutes



INGREDIENTS

- 2 eggs
- 410g can **Wattie's Cream Style Corn**
- ½ cup flour, sifted
- 1 tsp baking powder

METHOD

1. Beat the eggs well. Gently fold in the **Wattie's Cream Style Corn**, flour and baking powder. Season with salt and pepper.
3. Heat oil in a frying pan and drop spoonfuls of the mixture into the pan. Cook until golden, turning halfway through.

4. Drain fritters on a paper towel and serve with grilled bacon, avocado and your favourite Wattie's sauce.

TIPS

- Some corn fritter recipes include a little curry powder.
- Corn fritters are now popular in cafes, served with crispy bacon, sour cream and sweet chilli sauce.