

Corn Fritters

1 $\frac{3}{4}$ cup flour
3 tsp baking powder
1 tsp salt
Small pinch cayenne pepper
2 lightly beaten eggs
1 tbsp. Melted butter
1 $\frac{1}{2}$ cup cream corn (about 1 can)

1. Mix together all dry ingredients
2. Mix egg, butter and corn
3. Combine egg mixture into dry mixture. Stir with a fork until smooth
4. Drop by spoonful's into a preheated pan with oil.
5. Fry for 4-5 min or until evenly browned

Serve warm plain or with jam.