

CORN FRITTERS

Yield 100

Portion 2 Fritters

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	30 g	5 g	8 g	44 mg	565 mg	148 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING POWDER
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 WATER,WARM
 EGGS,WHOLE,FROZEN
 CORN,CANNED,CREAM STYLE
 BUTTER,MELTED

Weight

6-5/8 lbs
 1-7/8 oz
 7-3/4 oz
 3-1/2 oz
 1-3/4 oz
 2 lbs
 2 lbs
 6-3/4 lbs
 8 oz

Measure

1 gal 2 qts
 3 tbsp
 1 cup
 1/2 cup
 3/4 cup
 3-3/4 cup
 3-3/4 cup
 3 qts
 1 cup

Issue**Method**

- 1 Sift together flour, salt, baking powder, sugar and milk into mixer bowl.
- 2 Combine water, eggs, corn and butter or margarine; mix well.
- 3 Add corn mixture to dry ingredients; mix until well blended. Batter will not be smooth.
- 4 Drop 2 tablespoons batter into 350 F. deep fat.
- 5 Fry 5 minutes or until golden brown.
- 6 Drain on absorbent paper. CCP: Hold for service at 140 F. or higher.