

Coconut Banana Fritters

Yield: 16 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-ripe-banana-fritters-recipe>

Ingredients:

- peanut oil Clean, for frying
- 1 cup bananas chopped, packed ripe, approximately 2 medium
- 1/2 cup all purpose flour
- 1/2 cup cornstarch
- 1/4 cup sweetened shredded coconut or up to 1/2 cup, if desired
- 2 tablespoons sugar
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 2 egg yolks
- 1/4 cup milk plus more as needed
- 1/4 teaspoon pure vanilla extract
- confectioners sugar for serving

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 25 milligrams
4. Fat: 2.5 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. SaturatedFat: 1 grams
8. Sodium: 40 milligrams
9. Sugar: 4 grams

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