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Southern Corn Fritter

Yield: 4 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/southern-corn-fritter-recipe

Ingredients:

- 1 cup flour all-purpose sifted
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 1/4 cup milk
- 2 teaspoons vegetable oil plus more for frying
- 1/2 tablespoon dried parsley
- 15 1/4 ounces corn drained
- 1 cup all purpose flour sifted
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 1/4 cup milk
- 2 teaspoons vegetable oil plus more for frying
- 1/2 tablespoon parsley
- 15 1/4 ounces corn can of, drained

Nutrition:

- 1. Calories: 550 calories
- 2. Carbohydrate: 92 grams
- 3. Cholesterol: 215 milligrams
- 4. Fat: 13 grams
- 5. Fiber: 8 grams
- 6. Protein: 21 grams
- 7. SaturatedFat: 2 grams
- 8. Sodium: 1570 milligrams
- 9. Sugar: 9 grams

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