



Posted on 10 October 2012

by The Hedonista

Kiddy Corn Fritters



Ingredients

2 eggs
1 x 340g tin of sweet corn (12 Oz)
3/4 cup self raising flour (gluten free)
1/2 cup milk
1/2 cup frozen peas
pinch salt
pinch smoked paprika

Preparation

- 1 In a blender, mix 1/2 the tin of corn with the eggs, milk, salt and paprika.
- 2 When smooth, turn off and add peas and remainder of the corn and stir in (will be lumpy)
- 3 Heat a non-stick pan to medium-high with a little oil, and fry tablespoonfuls a few at a time, turning when bubbles appear (just like with pancakes)
- 4 These taste good hot or cold, and keep for a day or two in the fridge.
- 5 Adult them up a bit with a spicy salsa and a squeeze of lime, or add green chili and garlic to the blend.
- 6 Some kids are picky with texture (mine used to be), if so, you can always blend the entire lot - but frozen peas tend to leave bits of skin if they are not very good quality - maybe substitute with steamed broccoli. This will make a looser mix though, so make smaller spoonfuls when frying.
- 7 Alternatively, if you like a bit more texture, you can leave the corn out of the initial blend and have super lumpy fritters.

Cooks Note

These have always a staple in our family. I think they started off as a breakfast item, but now they are one of the most frequently requested dinner veggies, and I always save some for the lunchbox the next day.

Considering we have switched to being gluten and dairy free, they've seen a little adjustment. I now use a gluten flour mix (Doves Farm self raising) and I replace cow's milk with camel milk (easy to buy here in Dubai, low in bad casein, and a creamier replica than

soy or rice milk). The recipe tastes just as good either way.

www.thehedonista.com [6]
