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Banana Fritters

Ingredients

3 bananas
1 cup bread flour
2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon sugar
1/4 cup cream or milk
1 egg beaten very lightly
1/2 tablespoon lemon juice
1/2 tablespoon Sherry

Preparation

- 1 Sift dry ingredients together twice.
- 2 To beaten egg add cream and combine mixtures.
- 3 Force bananas through a sieve and mix pulp with lemon juice and sherry
- 4 add to batter, beat thoroughly, and drop by tablespoonfuls into deep, hot cooking oil.
- 5 Drain, sprinkle with powdered sugar and serve with orange sauce

Cooks Note

Orange Sauce Recipe: Make, a syrup by boiling one cup sugar with one-fourth cup water and two shavings of orange rind, four minutes. Remove from hob, lift out orange peel, add one-half tablespoon butter and one tablespoon each of orange and lemon juice and Sherry.
