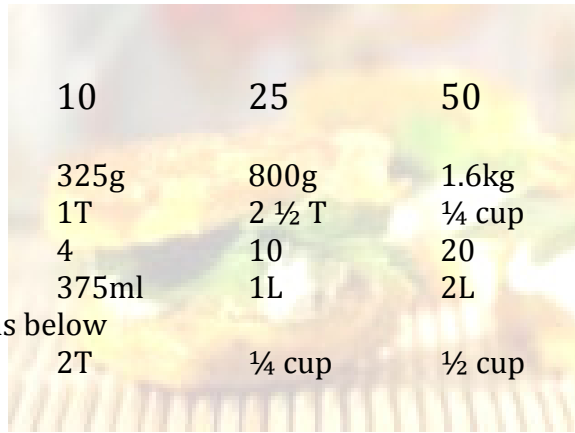


# Fritters

## Ingredients

Serves	10	25	50
Flour	325g	800g	1.6kg
Baking powder	1T	2 ½ T	¼ cup
Eggs	4	10	20
Trim milk	375ml	1L	2L
Extra ingredients, see variations below			
Oil	2T	¼ cup	½ cup



## Method

1. Sift the flour and baking powder into a bowl. Make a well in the centre of the dry ingredients.
2. Beat the eggs and then add the milk. Pour into the well and stir until the dry ingredients are just dampened. Stir in extra ingredients.
3. Heat a little oil in a frying pan. Add tablespoonfuls of the mixture and cook over a medium heat until small bubbles appear on the surface and the underside is golden brown. Turn and cook until the second side is golden brown.
4. Serve with a green salad.

## Variations

Serves 10

- Kumara and Ginger – Stir in 4 cups peeled, grated raw kumara, 2 tablespoons grated fresh root ginger, 4 tablespoons sweet chilli sauce, 1 teaspoon crushed garlic (optional), and 4 tablespoons fresh coriander or parsley.
- Corn and Herb – Stir in 4 cups whole kernel corn, 4 finely chopped spring onions and 4-6 tablespoons chopped fresh herbs
- Fruit – stir in 3-4 cups chopped banana or coarsely grated apple. Serve with bacon or dust with icing sugar.

