

Golden Delight: Crispy Corn Fritters

Crispy golden corn fritters made with fresh corn kernels, flour, and spices. Perfect as a snack, side dish, or appetizer. Easy 30-minute recipe!

10	20	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Golden Delight: Crispy Corn Fritters

Ingredients

- 2 cup corn
- 1 cup flour
- 1 cup cornmeal
- 2 scallion
- 1 cup cilantro (coriander)
- 1 egg
- 1 cup milk
- 1 tsp baking powder
- 1 tsp paprika
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Make the batter**

Whisk together 1 cup all-purpose flour, 1 cup cornmeal, 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon paprika in a large bowl until evenly combined.
- 2** Beat 2 eggs in a separate bowl, then whisk in 1 cup milk until smooth.
- 3** Pour the egg mixture into the flour mixture and stir just until barely combined - the batter should look lumpy and rough.
- 4** Fold in 2 cups corn kernels until evenly distributed throughout the batter.
- 5 Heat the oil**

Heat 1 cup vegetable oil in a large, heavy skillet over medium heat until it reaches 175°C (350°F) - test by dropping in a small bit of batter that should sizzle immediately.
- 6 Fry the fritters**

Scoop 1/4 cup portions of batter and carefully drop into the hot oil, cooking 3-4 fritters at a time without crowding.
- 7** Fry for 3-4 minutes on the first side until deep golden brown, then flip and cook 2-3 minutes more until both sides are crispy and cooked through.
- 8** Transfer fritters to a wire rack or paper towel-lined plate to drain excess oil.

9 Serve immediately while hot and crispy, seasoned with additional salt if desired.

Tips

Oil Temperature Control: Test oil readiness by dropping a small amount of batter into it – it should sizzle immediately and float to the surface. Use a thermometer to maintain 350°F for optimal results.

Corn Preparation: If using fresh corn, cut kernels close to the cob to avoid tough pieces. Frozen corn should be thawed and patted completely dry to prevent oil splattering.

Batter Consistency: The batter should be thick enough to hold its shape when spooned but not so thick it won't spread slightly. Add milk gradually to achieve the right consistency.

Frying Technique: Don't overcrowd the pan – cook 3-4 fritters at a time maximum. This maintains oil temperature and ensures even browning.

Draining Method: Place cooked fritters on a wire rack over paper towels rather than directly on paper towels to prevent the bottom from becoming soggy.

Make-Ahead Tip: Mix dry ingredients up to 24 hours in advance. Combine with wet ingredients just before frying for best texture.

Size Consistency: Use a small ice cream scoop or large spoon to ensure uniform fritter size for even cooking times.

Safety First: Keep a splatter screen handy when frying and never leave hot oil unattended. Have a fire extinguisher accessible when deep frying.