

Crispy Cheddar Corn Fritters - Easy, Golden, and Addictively Delicious

Crispy Cheddar Corn Fritters



TIME
25 min

METHOD
Air fryer

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 cups corn (fresh, frozen, or canned)
- 1/2 cup shredded cheddar cheese
- 1/3 cup fresh chives, chopped
- 1/2 cup milk
- 2 eggs
- 1 tsp salt
- 1 tbsp chili powder (adjust to taste)
- 1/2 cup oil for frying

DIRECTIONS

- 1. Mix It All Together:** In a large bowl, combine flour, corn, cheese, chives, milk, eggs, salt, and chili powder. Mix until a thick batter forms. It should be scoopable, not pourable.
- 2. Heat the Oil:** Pour 1/2 cup oil into a large skillet and heat over medium-high. You'll know it's ready when a small drop of batter sizzles instantly.
- 3. Fry the Fritters:** Use about 2 tablespoons of batter per fritter. Carefully drop each one into the hot oil and flatten slightly. Fry for 1.5-2 minutes per side, until golden brown and crisp.
- 4. Drain & Serve:** Transfer fritters to a paper towel-lined plate. Serve warm with sour cream, extra chives, or your favorite dipping sauce.

TIPS FOR SUCCESS

Fresh or Frozen Corn: If using frozen, thaw and pat dry to avoid soggy batter.

Crispier Crust: Let the batter rest for 5 minutes before frying.

Cheese Options: Swap cheddar for pepper jack for a spicy twist.

Spice Control: Reduce or omit chili powder for mild fritters. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-cheddar-corn-fritters-easy-golden-and-addictively-delicious/>