

Corn Fritters Recipe: A Crispy and Sweet Southern Snack

2 cups fresh corn kernels (or canned/frozen corn)



OVEN
400°F

TIME
15 min

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INGREDIENTS

2 cups fresh corn kernels (or canned/frozen corn)
1 cup all-purpose flour
1/2 cup milk
2 large eggs
1 tablespoon sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon black pepper
Vegetable oil for frying

DIRECTIONS

- 1.** Prepare the : Corn: If using fresh corn, carefully cut the kernels off the cob. If using canned or frozen corn, make sure to drain and thaw it, respectively. This step ensures that your fritters won't be too watery.
- 2.** Mix the : Dry Ingredients: In a large mixing bowl, combine the flour, sugar, baking powder, salt, and black pepper. Whisk them together until well blended. This creates a solid base for your fritters.
- 3.** Add the : Wet Ingredients: In a separate bowl, whisk together the eggs and milk. Pour this mixture into the dry ingredients and stir until just combined. Be careful not to overmix; a few lumps are perfectly fine.
- 4.** Incorporate the : Corn: Gently fold in the corn kernels, ensuring they are evenly distributed throughout the batter. This is where the magic happens, as the corn adds sweetness and texture to the fritters.
- 5.** Heat the : Oil: In a large skillet, heat about 1/4 inch of vegetable oil over medium heat. To test if the oil is hot enough, drop a small spoonful of batter into the oil; it should sizzle immediately.
- 6.** Fry the : Fritters: Using a spoon or small ice cream scoop, drop spoonfuls of batter into the hot oil. Fry for about 3-4 minutes on each side or until golden brown. Make sure not to overcrowd the pan, as this can lower the oil temperature.
- 7.** Drain and : Serve: Once cooked, transfer the fritters to a paper towel-lined plate to drain excess oil. Serve warm with your favorite dipping sauce or enjoy them plain!

TIPS FOR SUCCESS

Fresh Corn: If possible, use fresh corn for the best flavor.

The sweetness of fresh corn really elevates the dish.

Spice it Up: Add diced jalapeños or chopped green onions to the batter for an extra kick.

Cheesy Delight: Incorporate shredded cheese, such as cheddar or pepper jack, into the batter for a cheesy twist.

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

Original recipe: <https://chefmaniac.com/corn-fritters-recipe-a-crispy-and-sweet-southern-snack/>