



Zucchini Corn Fritters

INGREDIENTS:

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon cumin
1/2 cup sugar
1/2 teaspoon salt
Fresh ground black pepper
2 eggs, beaten
1 cup milk
1/4 cup butter, melted
2 cups grated zucchini
1 1/2 cups fresh corn, kernels cut from cob
1 cup finely shredded Cheddar cheese
Oil for frying

DIRECTIONS:

In a large bowl, stir together flour, baking powder, cumin, sugar, salt, and pepper.

In a small bowl, whisk together eggs, milk, and butter. Whisk wet ingredients into dry ingredients. Stir in zucchini, corn, and cheese; mix well.

Warm oil in a cast iron skillet over medium-high heat. Drop batter by the tablespoonful into hot oil. Fry until crisp and brown, turning once with tongs. Remove to paper towels.

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