

Zucchini Corn Fritters

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

24

Description

These zucchini corn fritters are full of grated zucchini and fresh corn Cheese is optional but not in my house Theyre light and fluffy and my family cant get enough of them Serve hot with ranch dressing

Ingredients

- - 2 cups all-purpose flour - ½ cup sugar
- or to taste - 1 tablespoon baking powder - ½ teaspoon cumin - ½ teaspoon salt - freshly ground black pepper to taste - 1 cup milk - ¼ cup butter
- melted and slightly cooled - 2 large eggs
- beaten - 2 cups grated zucchini - 1 ½ cups fresh corn
- kernels cut from cob - 1 cup finely shredded Cheddar cheese (Optional) - 1 quart oil for frying
- or as needed

Instructions

1. Whisk flour
2. sugar
3. baking powder
4. cumin
5. salt
6. and pepper together in a large bowl. Whisk milk
7. melted butter
8. and eggs
9. together in a small bowl; pour into flour mixture and whisk to combine. Stir in zucchini
10. corn
11. and Cheddar until well combined. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches
12. drop tablespoonfuls of batter into hot oil. Fry until crisp and brown
13. about 4 minutes per batch
14. turning halfway through with tongs. Drain on a paper towel-lined plate. From the Editor Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
15. ingredient density
16. and specific type of oil used.