

# Corn Fritters, Fresh Corn

## Ingredients:

2 large eggs, separated  
1 cup fresh sweet corn  
(cut off cobb or cream corn)  
Important: Do not use canned cream corn  
1 tsp baking powder  
dash salt  
1/2 tsp black pepper  
1/2 cup self-rising flour

## Instructions:

Beat the two egg whites until stiff. In a separate bowl, combine the remaining ingredients and mix well. Fold the beaten egg whites into the mixture. Fry in a preheated skillet with butter. Flip when the cake rises and turns brown. Cook the other side until browned. Remove and enjoy!



Tammy's Tip: Beating only two egg whites is best done in a tall, skinny bowl, such as a 4-cup glass measuring cup, or tilt the bowl you are using so they beat up faster.

Option: beating the egg whites is optional. If you choose to do this step, you will be making the traditional version of a corn cake. If you want to skip this step, just use the whole eggs when mixing the batter.