

Fried Fresh Corn Fritters

2 LARGE EGGS (SEPARATED)

1 CUP OF FRESH SWEET CORN

(CUT OFF COBB or CREAM CORN)

IMPORTANT: DON'T USE CANNED CREAM CORN

1 TSP. BAKING POWDER

DASH OF SALT

1/2 TSP. BLACK PEPPER

1/2 CUP SELF-RISING FLOUR

Beat the two egg whites until stiff. In a separate bowl combine the remaining ingredients. Mix up well. Fold beaten egg whites into mix. Fry in a pre-heated skillet with butter. Flip after cake rises and browns. Brown on opposite side. Take out and enjoy!

Tammy's Tip: Beating only two egg whites is best done in a tall skinny bowl like a 4-cup glass measuring cup, or just 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 old-fashioned version of a corn cake. If you want to omit this step, just use the whole eggs while mixing up the batter.