

# Corn Fritters II

*Hazel J anspach*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*3 egg yolks*

*2 2/3 cups cooked corn*

*1/2 teaspoon salt*

*1/4 teaspoon pepper*

*1/4 cup flour*

*3 egg whites, stiffly beaten*

*oil for frying*

In a bowl, beat the egg yolks until light and lemon colored.

Stir in the corn, salt, pepper and flour. Fold in the egg whites gently.

Drop by spoonfuls into hot oil in a skillet. Cook until golden brown, turning once.

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Per Serving (excluding unknown items): 57 Calories; 3g Fat (42.2% calories from fat); 4g Protein; 4g Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 209mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fat.