

Corn Fritters

Wally's mother, Elsie Hieter, made this Pennsylvania Dutch recipe for her family. Corn Fritters are still a favorite in the Wetherhold family. Elsie would have the family at her house every weekend for meals. She would cook for all nine children and their families.

1 can creamed style corn

1 egg

1/2 all-purpose flour

2 Tbs. sugar

Pinch of salt and pepper

3 Tbs. vegetable oil



Mix corn, egg, flour, sugar, salt and pepper in bowl.

Heat oil in frying pan.

Pour batter by a little less than 1/4 cupfuls onto frying pan.

Cook until edges are dry.

Turn; cook until golden.

Recipe can be doubled.

Yield: 10 pancakes.

NOTE: Some brands of creamed style corn are different in texture than others. If the batter is too thin add more flour. The fritters cook up like pancakes and need a hot fry pan and time to set before turning. They taste so good with hot dogs and my Red Beet Eggs.