

## **Pearlie Mae's Corn Fritters**

### *Ingredients:*

1 cup flour  
1-1/2 teaspoons sugar  
1/2 teaspoon baking powder  
salt and pepper to taste  
1 cup milk  
1 egg  
2 cups lightly cooked corn kernels  
butter as needed for frying

### *Instructions:*

In a bowl combine the flour, the sugar, the baking powder, the salt, and the pepper. Make a well in the center of this mixture.

In another bowl or a measuring cup whisk together the milk and egg. Pour them into the dry ingredients, and mix. Stir in the corn kernels.

Put a pat of butter in a frying pan over medium-low heat. The butter should melt and begin to bubble but not burn. Pop in small scoops of the corn batter.

Fry on both sides. "Just let it bubble away until it browns, then turn it over," said Pearl Bailey. Serves a crowd.