**Corn Fritters**

1 Cup Corn (cooked and removed from the cob) 1 1⁄2 Teaspoon Salt Egg
1⁄2 Teaspoon Baking Powder
1/4 Cup Milk

1/4 Cup Flour Oil, or Shortening, for frying
1. Combine all ingredients except for the oil or shortening into a blender container. 2. Cover and blend on high speed for 15 seconds.
3. Drop batter into a skillet containing 1 inch of hot shortening or vegetable oil.
4. Fry, over medium heat, until well browned.
5. Dusting with powered sugar is optional.

Yield: approximately 12 small corn fritters