

Thick Fritter Batter

- 1 cup white flour
- 1 tsp baking powder
- 1 tsp salt
- 2 eggs
- ½ cup milk
- 1 tsp vegetable oil

Blend dry ingredients in a bowl. Mix eggs, milk, and oil in another bowl and add to dry ingredients. Beat until smooth.

Heat cooking oil to 375 degrees F. Drop dollops of batter into heated cooking oil and remove when the dollops are browned.

Please see separate file of notes about variations of serving fritters.