

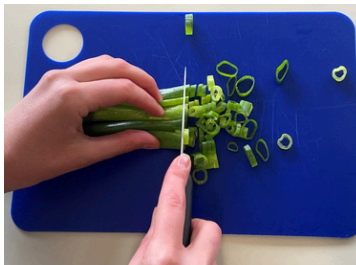
# Corn Fritters



## Ingredients

- 2 spring onions
- 100g feta
- 2 x 400g can of corn
- 1 cup self-raising flour
- 2 eggs
- 1/3 cup milk
- Olive oil spray

Makes 12



### 1 SLICE

Wash and finely slice spring onions.



### 2 CHOP

Roughly chop feta with a sharp knife.



### 3 DRAIN

Using a colander, drain the corn.



### 4 WHISK

In a small bowl, whisk eggs and milk until well combined.



### 5 ADD

In a separate mixing bowl, add flour and create a well in the centre.



### 6 MIX

Add the egg mixture to the flour and mix well.



### 7 STIR

Add the prepared spring onion, feta and corn to the flour mixture and stir through.



### 8 COOK

Heat frypan and spray with oil. Place spoonfuls of mixture onto frypan. Cook until golden brown on each side.