



Corn fritters are perfect for a weekend brunch. This easy to make recipe includes bacon for extra flavour.

Ingredients

- 2 slices bacon
- 1 x 440g can whole kernel corn, drained
- 1 small onion
- 4 eggs
- 4 slices bread
- 1 teaspoon baking powder

Method

Saute bacon until crisp.

Drain, crumble and set aside.

Place remaining ingredients in food processor and blend at high speed for 10 seconds.

Pour into a bowl and stir in bacon.

Drop by spoonfuls onto a well-greased frypan and cook until bubbles start to break on the surface, turn and cook the other side.

Serve hot with tomato sauce.