

Banana Corn Fritters

Servings: 10 to 16

INGREDIENTS

- ¾ c Monarch® yellow cornmeal
- ½ c all-purpose flour
- 1 t baking powder
- ½ t kosher salt
- ½ t ground cinnamon
- ¼-½ t ground chipotle chile
- 1 ¼ c roughly mashed bananas (about 3 medium)
 - 1 ea large egg
 - 2 T Glenview Farms® milk
 - 2 T canola oil, divided

PREPARATION

Whisk cornmeal, flour, baking powder, salt, cinnamon and chipotle in a medium bowl. Mix bananas, egg and milk in another medium bowl. Add the cornmeal mixture to the banana mixture and stir until just incorporated.

Heat 1 T oil in large, nonstick skillet over medium-high heat. Reduce heat to medium; using 2 T of batter for each, space five fritters evenly in the pan. Cook until golden brown, 30 seconds to 2 minutes per side. Transfer to baking sheet lightly coated with cooking spray. Cook a second batch with the remaining oil and batter, adjusting heat to prevent burning.

Transfer fritters to 400° oven and bake until puffed and firm to the touch, 8 to 10 minutes.

