
Banana Fritters with Fresh Strawberries

Sendik's Fine Foods

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Makes 12-14

2 ripe bananas, mashed
2 large eggs
1/4 cup milk
1 1/4 cup all-purpose flour
1 tablespoon granulated sugar
1/2 teaspoon baking powder
Pinch of salt
Vegetable oil for frying
Fresh sliced strawberries
*Ice cream or maple syrup, optional.

In a medium-sized bowl, whisk together bananas, eggs, and milk. In another bowl, combine flour, sugar, baking powder, and salt. Pour flour mixture into banana mixture and stir to combine. The batter will be like a thick pancake batter. Pour vegetable oil into a medium saucepan or skillet so that it is 1" deep, about 4 cups. Heat the oil on medium-high heat. Drop heaping tablespoons of batter into oil, frying 2-3 fritters at a time. Let fry 1-2 minutes per side, until golden brown. Adjust heat if fritters start to darken too quickly. Place on a paper towel-lined plate and continue with remaining batter. Serve warm with ice cream and fresh sliced strawberries.

Enjoy!

Desserts