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Banana Corn Fritters

Prep Time: 15 mins
Cook Time: 15 mins
Total Time: 30 mins

Ingredients

- 3/4 cup(s) cornmeal
- 1/2 cup(s) flour, all-purpose
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon, ground
- 1/2 teaspoon pepper(s), chipotle chile, ground, (1/4-1/2 teaspoon), or cayenne pepper
- 3 medium banana(s), roughly mashed, (1 1/4 cups)
- 1 large egg(s)
- 2 tablespoon milk, or buttermilk
- 2 tablespoon oil, canola, divided

Preparation

1. Preheat oven to 400°F. Coat a baking sheet with cooking spray.

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

3. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Reduce heat to medium; using 2 tablespoons of batter for each, space 5 fritters evenly in the pan. Cook until golden brown, 30 seconds to 2 minutes per side.

4. Transfer to the prepared baking sheet. Cook a second batch with the remaining oil and batter, adjusting heat to prevent burning.

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