

Vegan Corn Fritter



Ingredients

- 1 tbsp ground flaxseed
- 3 tbsp water
- 2 cups corn kernels
- 1 tsp baking powder
- 3/4 cup plain flour
- 1/2 tsp salt
- 1 tbsp onion powder

Method

- Mix flaxseed & water into a small bowl. Let sit so it thickens
- Put 1.5 cups of corn, flax egg, and all remaining ingredients into a food processor. Process until a smooth batter forms
- Add batter and remaining corn to a large bowl and mix to combine
- Heat oil in a fry pan on medium heat, cooking fritters for about 2 minutes each side

