

CHEESE FRITTERS

1 CUP DRAINED COTTAGE CHEESE

1 LARGE EGG

1 CUP ALL-PURPOSE FLOUR

¼ CUP HALF-AND-HALF

2 TABLESPOONS WHITE SUGAR

1 ¾ TEASPOONS BAKING POWDER

1 TEASPOON GROUND NUTMEG

¼ TEASPOON SALT

**4 CUPS VEGETABLE OIL FOR FRYING, OR AS
NEEDED**

3 TABLESPOONS CONFECTIONERS' SUGAR

PROCEDURE:

1. BEAT TOGETHER COTTAGE CHEESE AND EGG IN A MEDIUM BOWL. STIR IN FLOUR, HALF-AND-HALF, SUGAR, BAKING POWDER, NUTMEG, AND SALT; MIX UNTIL BATTER IS JUST COMBINED.
2. HEAT 2 INCHES OIL IN A DEEP POT TO 375 DEGREES F (190 DEGREES C).
3. DROP BATTER BY ROUNDED TABLESPOONS INTO HOT OIL AND FRY UNTIL GOLDEN BROWN ON ALL SIDES, 3 TO 4 MINUTES. DRAIN ON A PAPER TOWEL-LINED PLATE AND SPRINKLE WITH CONFECTIONERS' SUGAR. SERVE HOT

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