

Plain Fritters

Ingredients

3 oz. of flour, 3 eggs, 1/3 pint of milk. [Illustration: STAR FRITTER-MOULD.]

Method

Mix the flour to a smooth batter with a small quantity of the milk; stir in the eggs, which should be well whisked, and then the remainder of the milk; beat the whole to a perfectly smooth batter, and should it be found not quite thin enough, add two or three tablespoonfuls more milk. Have ready a frying-pan, with plenty of boiling lard in it; drop in rather more than a tablespoonful at a time of the batter, and fry the fritters a nice brown, turning them when sufficiently cooked on one side. Drain them well from the greasy moisture by placing them upon a piece of blotting-paper before the fire; dish them on a white d#x27;oyley, sprinkle over them sifted sugar, and send to table with them a cut lemon and plenty of pounded sugar.

Source: Mrs Beeton's Book of Household Management (1861)

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