

Banana Fritters

There are certain treats that I look forward to every year at the holidays. Banana Fritters are one of my favorite treats! They are a bit messy to cook, but they are delicious. I've enjoyed these from the time I was a small child. As a teenager, my mother would put me on "Fritter Duty", where I would have the important task of ensuring the fritters didn't burn and reached a perfect golden brown. These even heat up well the next day in the microwave - but you probably won't have any left over anyways! - Mary P.

Ingredients:

1 cup flour
1 tsp baking powder
¼ tsp salt
2 eggs
¾ cup milk
1 tsp vegetable/canola oil
Dash of lemon juice
Tub of Crisco
6 bananas
Jar of Raspberry Jelly

Directions:

Fill a saucepan halfway with Crisco and heat, covered, over medium-high.

Mix together the flour, baking powder and salt.

In a separate bowl, beat eggs until fluffy then add the milk, vegetable/canola oil and a dash of lemon juice. Add the flour mixture and stir until dampened.

Cut bananas into bite size pieces. Place bananas into batter and coat thoroughly using a spoon.

Place banana slices into hot oil - let fry on medium heat for about ten minutes (check frequently until golden brown. You don't want them to burn!).

Melt raspberry jelly in the microwave (at 50% power) until it's a liquid, stir. Pour melted jelly over fried bananas. Enjoy!