

Malawian Banana Fritters

Ingredients

- 10 ripe bananas
- 2 eggs
- 1/4 cup milk
- 1 1/2 cups cornmeal
- 1 tsp baking soda
- 1/2 tsp salt
- oil for frying

Directions

Peel bananas, put them in a large bowl and mash them. Add eggs and milk and mix. Add the cornmeal, baking soda and salt and mix well. Adjust milk or cornmeal until you have a semi-soft, not-runny consistency.

Heat enough oil in a frying pan to deep fry the fritters. Spoon batter into the oil and fry until golden brown, flip and repeat. Remove with a slotted spoon and place on a paper towel to drain.