

■ Section O – Children’s Recipes

Corn Fritters

Ingredients

- 1 cup of SR Flour
- 2 eggs
- ½ cup milk
- Large can of Corn Kernels
- Parsley to taste or chives if desired
- A handful of cheese

Method

1. Sift flour into bowl.
2. Combine the eggs, milk and drained corn kernels, add the flour and beat well.
3. Cook spoonfuls in the frypan until golden.

Alternatively you can use ½ a can of corn kernels and ½ a can of creamed corn.



Salt Dough

- 1 ½ cups plain flour
- ½ cup fine table salt
- 1 tablespoon vegetable oil
- 2/3 cup chilled water

Preheat oven to 120° C.

Line 2 baking trays with baking paper.

Mix flour and salt in a bowl. Make a well in the centre.

Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined.

Turn dough onto a lightly floured surface.

Knead to make a smooth ball then create item. Place item on trays and bake for 2 ½ hours or until firm and dry. Cool on wire rack.

Example: Christmas hanging items. Roll dough out between 2 sheets baking paper until 7mm thick, use shaped cutters to cut and skewer to make a hole at the top. After cooked and cooled use acrylic paint to paint item while wet can sprinkle with glitter. Thread ribbon to hang.

