

### **Corn Fritters**

Carole Laughary

½ cup flour  
1 tsp. baking powder  
1 tsp. salt  
½ tsp. paprika  
2 eggs  
#2 can whole kernel corn, drained

Sift together flour, baking powder, salt and paprika. Separate eggs. Beat yolks. Blend with corn, then stir in flour mixture. Beat egg whites and fold into corn mixture.

Heat oil in heavy deep skillet. Drop by spoonfuls into the hot oil. Turn to brown. Serve hot.

**Personal Notes:** This is a yellowed recipe out of the St. Paul Dispatch.

### **Banana Bread**

Carole Laughary

¾ cup sugar  
¼ cup shortening  
2 eggs  
1 cup mashed banana  
2 cups flour  
2 tsp. baking powder  
½ tsp. salt  
¼ tsp. soda

Mix first 3 ingredients. Beat until lite. Add banana. Stir in dry ingredients. Beat until smooth. Pour into greased loaf pan.

Bake 60 minutes at 350°. Cool on rack.

**Personal Notes:** This is Evelyn's (Gramma Luta) original recipe. I still use it today but substitute oil for the shortening.