

Banana fritters



Ingredients

3 ripe bananas

1 teaspoon of vanilla essence

Half a teaspoon of cinnamon

Quarter of a teaspoon of nutmeg

3 tablespoons of brown sugar

150 grams of plain flour

Pinch of salt

Oil to fry

Method

Thoroughly mash bananas with a fork and put in a bowl

Add the vanilla essence, cinnamon, nutmeg, sugar, and salt

Sift in the flour

Stir until it is all mixed together

Add and heat enough oil to a frying pan to shallow fry the fritters

Spoon some batter into the medium/hot oil (be careful)

When fritter bubbles flip over to brown the other side

Place onto a few sheets of kitchen roll to drain away excess oil

Toppings

You can top you fritters with a dusting of icing sugar. A spoonful of ice cream and a drizzle of chocolate sauce or maple syrup.