

COCONUT BANANA FRITTERS



Moderate



20 minutes



Dessert



04 Servings

INGREDIENTS

Frying oil

1 cup chopped ripe bananas

½ cup all-purpose flour

½ cup cornstarch

¼ cup shredded coconut

2 tablespoons sugar

½ teaspoon baking powder

1/8 teaspoon salt

2 large egg yolks

¼ cup milk, plus more as needed

¼ teaspoon pure vanilla extract

Icing sugar, for serving

COOKING STEPS

Pour a few inches of oil into a pan and heat on a medium-high until hot (approx. 375°F/375°F). Drop a small piece of bread in and if it sizzles then it's ready.

In a large bowl, stir together the bananas, flour, cornstarch, coconut, sugar, baking powder, and salt, followed by the egg yolks, milk, and vanilla.

Combine the mixture using a potato masher until it becomes a thick yet viscous batter, adding more milk – tablespoon by tablespoon – if necessary.

Using a spoon or ice cream scoop to form the fritters, carefully lower 4 to 5 dollops of batter into the hot oil at a time. Cook, flipping once, until the fritters are a nice golden-brown, approximately 2 to 3 minutes.

Remove fritters with a slotted spoon, shaking off excess oil back into the pot and place on a paper towel-to cool.

Continue with the remaining batches, making sure to return the oil to 375°F in between batches. Let fritters cool for 5 to 10 minutes. Sprinkle generously with icing sugar and serve warm.

Goes extremely well with caramel sauce, cream, ice cream, crème fraiche with a squeeze of lemon.

