



CAULIFLOWER FRITTERS

- 1 Cup Sifted Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- Dash Mace
- 1 Cup Chopped Cooked Cauliflower
- 1 Egg, Beaten
- 1/2 Cup Milk
- 2 Tablespoons Butter, Melted

DIRECTIONS

1. Sift dry ingredients together and add cauliflower.
2. Combine egg, milk and butter.
3. Add to flour mixture and stir until smooth.
4. Drop by tablespoons into deep hot fat.
5. Cook 3 to 5 minutes.