

Choco Fever Dream

Fluffy Banana Fritters Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 2 ripe bananas, mashed
- [ ] 1 cup all-purpose flour
- [ ] 2 tsp baking powder
- [ ] 2 tbsp granulated sugar
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup milk (or plant-based milk)
- [ ] 1 large egg, lightly beaten

For Frying

- [ ] Vegetable oil for deep frying (enough to fill pan 1-2 inches deep)

Optional Finish

- [ ] Powdered sugar for dusting
- [ ] Honey or maple syrup for drizzling

Instructions

1. In a bowl, mash the ripe bananas until smooth, then stir in the lemon juice and egg.
2. In a separate bowl, whisk together flour, baking powder, sugar, cinnamon, and salt.
3. Gradually add the dry ingredients to the banana mixture, alternating with the milk, stirring just until combined. A few lumps are fine – they keep the batter light.
4. Heat oil in a deep skillet over medium-high heat until a small drop sizzles (about 350°F / 175°C). Using a spoon, drop batter into the oil, spacing them apart.
5. Fry for 2-3 minutes per side, turning once, until golden brown and crisp. Remove with a slotted spoon and drain on paper towels.
6. While still warm, dust with powdered sugar or drizzle with honey. Serve immediately.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fluffiness, let the batter rest for 5 minutes before frying.
- If the batter seems too thick, add a splash more milk; it should coat the spoon lightly.
- You can fold in mini chocolate chips or toasted walnuts for added texture.