

# TIM FARMER'S COUNTRY KITCHEN

## BANANA FRITTERS

*1/2 cup all purpose flour*  
*1 1/2 tablespoons sugar*  
*1/2 teaspoon baking soda*  
*1/2 teaspoon baking powder*  
*1/4 teaspoon salt*  
*Dash of nutmeg*  
*Dash of cinnamon*  
*1 banana*  
*1 egg*  
*1 tablespoon cream*  
*1 tablespoon melted butter*  
*1-2 tablespoons coconut flakes*



Mix together dry ingredients and set aside. Mash banana and egg together and stir with cream and butter. Slowly stir in dry ingredients and fold in coconut. Heat oil in shallow pan and once 280 degrees, scoop batter and drop in oil. Will flatten and raise up as cooking. Flip and cook until golden brown on both sides. Remove and drain on paper towel. Serve with sweet chili sauce for dipping and sprinkle with powdered sugar.