Banana Fritter Bites

Ingredients

3 ripe bananas, mashed

1 cup all-purpose flour

2 tablespoons granulated sugar

1 teaspoon baking powder

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1/4 cup milk

1 large egg

1 teaspoon vanilla extract

Vegetable oil for frying

Powdered sugar for dusting (optional)

Maple syrup for serving (optional)

Prepare the Banana Mixture

1. In a mixing bowl, mash the ripe bananas with a fork until smooth.

2. In a separate bowl, whisk together the flour, sugar, baking powder, salt, and ground cinnamon.

3. Add the mashed bananas, milk, egg, and vanilla extract to the dry ingredients. Mix until well combined, forming a thick batter.

4. In a deep saucepan or frying pan, heat vegetable oil over medium heat. The oil should be approximately 350°F (180°C).

5. Using a small spoon or cookie scoop, drop small portions of the batter into the hot oil. Fry until golden brown, turning them to ensure even cooking.

6. Fry in batches, making sure not to overcrowd the pan.

7. Once the fritter bites are golden and crispy, use a slotted spoon to transfer them to a plate lined with paper towels to drain excess oil.

8. Optional: Dust with Powdered Sugar and Serve:

9. If desired, dust the banana fritter bites with powdered sugar while they are still warm.