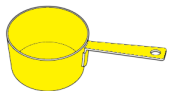


ELDERFLOWER FRITTERS



12

Elderflowers



1/2 Cup

Plain flour



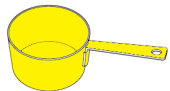
1/2 Teaspoon

Baking powder



1 Teaspoon

Icing sugar



1/2 - 3/4 Cup

Sparkling water



Enough to fill pan
3cm deep

Sunflower oil



1. Mix together flour, baking powder & icing sugar.
2. Add sparkling water & mix lightly.
3. Heat sunflower oil in pan.
4. Shake elderflowers to remove any bugs!
5. Dip flowers in the batter & fry for a few minutes.