

Sweet Dandelion Fritters

Ingredients

- ☀ 1 cup dandelion heads
- ☀ 1 large egg
- ☀ 1 cup milk
- ☀ 1 cup flour
- ☀ Dash of salt
- ☀ 1 tablespoon of honey
- ☀ Vegetable oil
- ☀ Powdered sugar
- ☀ Cinnamon



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1. Gather a bunch of fuzzy, bright yellow dandelion flowers. Bring them inside, soak them in water (this gets rid of any bugs), drain, and pat them dry with a towel.
 2. Pour vegetable oil in a cast iron skillet. You'll need enough to coat the bottom of the skillet about ¼ inch. Ask a parent to turn the stove on medium and heat the oil.
 3. Use a whisk to beat together the egg and milk. Mix in the flour, salt and honey to make a smooth batter. It shouldn't be too thick or too runny.
 4. Dip each flower into the batter and twirl it around until it's lightly coated.
 5. Ask your parent to drop the flower gently into the skillet, yellow side down. Continue dipping and dropping until you have a skillet full of flowers. Watch them closely. When one starts to turn light brown, have your parent flip it over to cook the other side.
 6. When a flower is golden brown on both sides, have your parent pull it from the oil and set it on a paper towel to soak up any extra oil.
 7. Sprinkle with a little powdered sugar and cinnamon, and enjoy!