

COTTAGE CHEESE FRITTERS



To two well-beaten eggs add one-half cupful of milk, one cupful of flour sifted with one tea-

spoonful of baking powder and one-half teaspoonful of salt, and one tablespoonful of olive or cooking oil. Beat well and then mix in one-half cupful of cottage cheese. Drop by spoonfuls in hot butter or oil and fry until a light brown. Drain on brown paper and serve as quickly as possible, sprinkled with powdered sugar.