

PINEAPPLE FRITTERS

Time for combining ingredients: 10 minutes

Time for cooking: 10 minutes

Mix and sift $1\frac{1}{2}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt and 1 tablespoon sugar. Add gradually $\frac{2}{3}$ cup juice drained from Canned Hawaiian Pineapple and 1 egg well-beaten. Stir slices of Hawaiian Pineapple into the batter. Drop one by one into hot fat—about 360° Fahrenheit. Drain on brown paper and roll in powdered sugar.