

Little Bay Baking Company

HUSH PUPPIES

1 cup **Little Bay Baking Corn Bread & Muffin Mix**
½ cup rice milk

1 large egg
2 tsp sugar

Preheat vegetable oil in deep fryer to 375 degrees.

In a medium bowl, combine corn bread & muffin mix and sugar. Add 1 egg and rice milk and stir just until moistened. Drop batter into hot oil by tablespoons and cook for three minutes or until brown. Stir gently while frying so hush puppies will brown on all sides.

Put on absorbent paper towel to drain. Serve warm with maple syrup.

Makes about 15 hush puppies.