

# Easy Jalapeño Corn Fritters (Vegan)

Prep: 10 minutes • Cook: 20 minutes

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*Crispy-edged, tender corn fritters with a touch of heat from jalapeño, savory notes of garlic and nutritional yeast, and a naturally sweet corn finish — all made vegan and optionally gluten-free.*

## Ingredients

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- 2 Tbsp flaxseed meal
- 1/2 cup dairy-free milk (neutral-flavored, unsweetened (homemade cashew milk preferred))
- 1 Tbsp nutritional yeast
- 1 tsp baking powder
- 1/2 tsp sea salt
- 1/4 tsp garlic powder
- 1/2 cup gluten-free flour blend (MB 1:1 Gluten-Free Flour Blend; or use all-purpose flour if not gluten-free)
- 1 1/2 cups corn kernels (cut from cob or thawed from frozen and lightly dried)
- 1–2 Tbsp jalapeño (finely chopped)
- as needed avocado oil (for shallow frying; or substitute another neutral oil)
- optional dipping sauce (Go-To Guacamole, Creamy Cashew Jalapeño Sauce, or Easy Vegan Ranch)

## Instructions

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1. Line a baking sheet with paper towels and place an inverted cooling rack on top to catch excess oil and keep fritters crisp.
  2. In a large bowl, stir together the flaxseed meal and dairy-free milk and let sit for 5 minutes to thicken.
  3. Whisk in the nutritional yeast, baking powder, sea salt, and garlic powder. Add the flour and whisk to form a thick batter.
  4. Fold in the corn and chopped jalapeño. If the batter seems too runny, add a bit more flour; if too thick, add a splash more dairy-free milk.
  5. Heat a large skillet (cast iron preferred) over medium-high and add a thin layer of oil (about 1 Tbsp). When a small dollop of batter sizzles on contact, it's ready.
  6. Scoop 3 Tbsp portions of batter into the pan and gently press to flatten. Cook in batches for 2–3 minutes per side, until golden brown.
  7. Transfer cooked fritters to the prepared rack-lined sheet. Repeat with remaining batter, adding more oil as needed.
  8. Serve immediately with guacamole, creamy cashew jalapeño sauce, or vegan ranch. Store leftovers up to 2 days in an airtight container; reheat in a lightly oiled skillet or a 350°F (176°C) oven until warmed through.
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Tags: Vegan, Gluten-Free Option, Appetizer, Corn, Fritters, Spicy

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