

## Shrimp Cakes

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 15min



### Ingredients

- 250ml cake flour
- 5ml baking powder
- 15ml sugar
- 3ml salt
- 2 eggs, lightly beaten
- 125ml milk
- 250g frozen shrimps, defrosted
- 250ml frozen peas, defrosted
- 1 bunch spring onions, thinly sliced
- handful dill and chives, chopped

### Directions

1. Sift the flour and baking powder together. Add the sugar and salt. Combine the eggs and milk. Add to the dry ingredients and stir in the shrimps, peas, spring onions and herbs.
2. Heat a thin layer of oil on medium-high. Drop tablespoons of batter into the pan and fry until golden brown, then turn and fry on the other side. Pat dry with kitchen towel.