



PUMPKIN FRITTERS IN SYRUP

HEAT LEVEL 

Satisfy your sweet cravings with our Pumpkin Fritters in Syrup - golden bites of pumpkin goodness, fried to perfection and drizzled with syrup for a delightful and comforting treat.

50 Mins

6 Servings

INGREDIENTS

BATTER

250 ml (1 cup) cake flour
15 ml (1 Tbsp) baking powder
1 ml (pinch) salt
500 g (about 1 cup) pumpkin
2 extra-large eggs, beaten
60 ml ($\frac{1}{4}$ cup) **Spur Sweet Chilli Dressing**
Cooking oil, for shallow-frying

SYRUP

200 ml ($\frac{3}{4}$ cup) sugar
300 ml milk
20 ml (4 tsp) butter or margarine
1 cinnamon stick
1 ml (pinch) salt
30 ml (2 Tbsp) custard powder
20 ml (4 tsp) water

METHOD

- 1 Sift flour, baking powder and salt together.
- 2 Add mashed pumpkin, beaten eggs and Spur Sweet Chilli Dressing and mix well.
- 3 Heat oil in a large, heavy-based frying pan. Gently drop heaped tablespoons of pumpkin mixture into hot oil. Fry on both sides until golden brown. Remove from oil and drain on paper towel.
- 4 Combine all syrup ingredients, except custard powder and water, in a small, heavy-based saucepan. Bring to the boil and simmer for about 2 minutes. Mix custard powder with water and stir into simmering syrup. Boil until thickened slightly.
- 5 Remove from heat and remove cinnamon stick. Pour over pumpkin fritters and serve immediately as a side dish with your main meal.

VARIATIONS

None

