

FRITTER FEAST

Pumpkin Fritters



Ingredients

- 400g steamed pumpkin
- 150g cake flour
- 1 tsp salt
- 2 tsp ground cinnamon
- 2 tsp baking powder
- 2 Tbsp sugar
- 2 eggs

How to cook

- Beat eggs and sugar in a mixing bowl
- Sift remaining ingredients and add to mixture
- Fold in cooled pumpkin
- Scoop table spoon of batter and shallow fry into moderately heated pan, until browned on both sides.
- Sprinkle with sugar or cinnamon sugar.



makes 24