



# 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 (¼ cup) [Spur Sweet Chilli Dressing](#)  
Cooking oil, for shallow-frying

### SYRUP

200 ml (¾ 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

## VARIATIONS

None

## 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.

