

# Pumpkin fritters in syrup



QUICK-TO-MAKE PUMPKIN FRITTERS, OR 'PAMPOENKOEKIES', ARE DELICIOUS SERVED AS A SIDE.

## INGREDIENTS

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### 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 (1/4 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**



## METHOD

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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.