



6

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Stove

## LANCEWOOD® SAUCY PUMPKIN FRITTERS

### INGREDIENTS:

#### Pumpkin fritters:

250 ml pumpkin, cooked & puréed

60 ml milk

250 ml cake flour

10 ml baking powder

30 ml sugar

2 ml salt

1 egg

Oil for frying

Cinnamon sugar made using 100 ml castor sugar mixed with 5 ml ground cinnamon

#### Caramel sauce:

250 ml water

250 ml sugar

230 g LANCEWOOD® Medium Fat Plain Cream Cheese

### METHOD:

#### Pumpkin fritters:

Using a large mixing bowl, add the pumpkin, milk, cake flour, baking powder, sugar, salt and egg. Whisk until well combined.

Add the oil to a medium sized pot and allow to heat up.

Add spoonfuls of batter to the hot oil. Fry for 5 – 10 minutes until golden turning frequently.

Drain on absorbent paper and coat with the cinnamon sugar.

#### Caramel sauce:

Add the water and sugar to a small saucepan and bring to a boil. Boil for 12 minutes until the sugar mixture has turned golden.

Lower the heat and add the Cream Cheese whisking continuously.

Remove from heat and allow to cool slightly.

Drizzle the caramel sauce over the pumpkin fritters and serve hot.

**PRODUCTS USED:**



Medium Fat Plain Cream  
Cheese

**ENJOY!**