

# Pumpkin Fritters with Caramel Sauce by Lynn's Recipes

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Lynn demonstrates how to make Pumpkin Fritters with Caramel Sauce. This is so delicious for the Fall season and super easy to make. A great snack or dessert. Makes approximately 20. Adapted from Simply Delicious.

## Ingredients:

### Fritters:

- 1 cup pumpkin puree
- 1 cup all purpose flour
- 2 teaspoons baking powder
- 2 Tablespoons granulated sugar
- 1 egg
- 1/4 cup milk
- pinch of salt
- oil for frying

### Caramel Sauce:

- 3/4 cup granulated sugar
- 1 cup cream
- 1 teaspoon vanilla extract
- 3 Tablespoons butter
- 1/2 cup golden syrup
- 1 teaspoon salt

Fritters:

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Combine all ingredients and mix until smooth.

Heat oil in medium saucepan or deep fryer and fry spoonfuls of the batter until golden brown and cooked through, approximately 2-3 minutes.

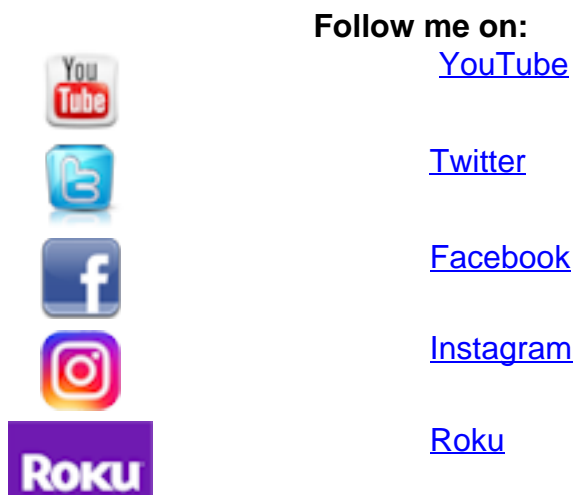
Remove from oil and drain on paper towels. Continue until all are cooked.

Caramel Sauce:

Combine all ingredients in a medium saucepan and allow to cook over medium heat for 10-15 minutes until the sauce is thick and glossy.

Pour the syrup over the fritters to serve.

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