

Pumpkin Fritters with Caramel Sauce by Lynn's Recipes



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.

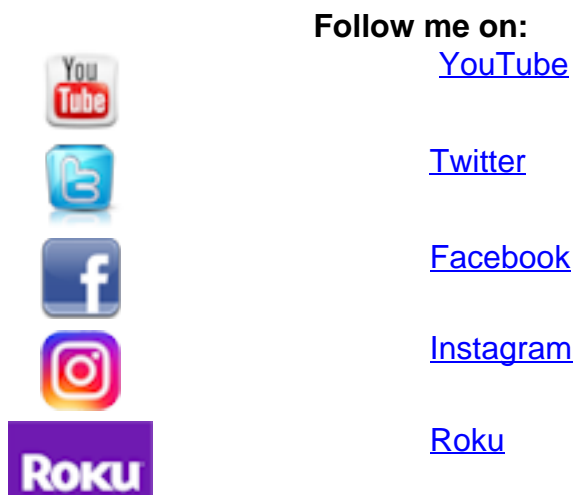
Remove from oil and drain on paper towels. Continue until all are cooked.

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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