

Pumpkin Fritters



PREP TIME 5 Min
COOK TIME 10 Min
READY IN 15 Min
SERVINGS - 24

INGREDIENTS

- * 1 cup pumpkin puree
- * 1 egg, lightly beaten
- * 1 cup all-purpose flour
- * 1 teaspoon baking powder
- * 1 teaspoon curry powder
- * 1 teaspoon salt
- * 4 cups vegetable oil for frying

DIRECTIONS

- 1.** In a medium bowl, combine pumpkin, egg, flour, baking powder, curry powder, and salt. Mix until smooth.
- 2.** Heat oil in a deep saucepan to 325 degrees F (165 degrees C). Drop batter by spoonfuls into hot oil. Fry until golden brown, about 2 minutes. Remove with a slotted spoon, and serve immediately.

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