

MINUS8



PUMPKIN FRITTERS DESSERT **Adapted From Cooks.com**

Ingredients

1 c. flour
½ tsp. soda
½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
1 tbsp. sugar
1 sm. egg, beaten
¾ c. milk
1 tbsp. L8 Harvest Vinegar
1 tbsp. oil
¼ c. pumpkin

Directions

Combine dry ingredients in mixing bowl. Add liquids. Mix lightly. In separate bowl, cream 3 tablespoons soft butter, ½ cup brown sugar, ½ teaspoon cinnamon. This is a topping for the fritters.

Fry fritters in oil, 1 tablespoon per fritter. Place 6 fritters on plate while hot. Place ½ teaspoon topping on each. Place 6 more fritters on first 6. Top with mixture. The mixture (topping) will melt and form a type of syrup. Fritters should be kept hot. These are Dessert Fritters. Serve with coffee or tea.