

South African Pumpkin Fritters

Ingredients:

1 15 ounce can pumpkin
½ Cup flour
1 egg beaten
3 T sugar
1 teaspoon baking powder
¼ teaspoon salt
2 Tablespoon butter
2 Tablespoon vegetable oil
½ teaspoon cinnamon



Directions:

1. In a large bowl combine pumpkin, flour, egg, 1 tablespoon sugar, baking powder and salt.
2. Heat 1 tablespoon butter and 1 tablespoon oil in large skillet over medium heat.
3. Drop spoonfuls of mixture into pan and lightly flatten with a turner.
4. Cook until golden, about 2 minutes per side.
5. In small bowl combine remaining sugar and cinnamon. Sprinkle over hot fritters before serving.