



Frituras de Calabaza (Pumpkin Fritters)

YIELDS 24  **PREP TIME** 30 min **COOK TIME** 15 min

INGREDIENTS

- 3-1/2 cups calabaza (pumpkin), cubed to make 2 cups of cooked and mashed calabaza (or substitute canned pumpkin, see below)
- 4 tablespoons butter
- 2 cups **La Fe Brown Sugar**
- 2 eggs
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 2 cups flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- **La Fe Vegetable Oil** for frying
- powdered sugar for dusting

DIRECTIONS

1. Start by taking a ripe pumpkin and removing all the seeds and fibers from the inside. Following this, cut the meat away from the peel and chop it into 2-inch chunk.
2. After this cover the pieces with water and a dash of salt in a saucepan.
3. Now bring the saucepan to a boil and then reduce the heat to low. Let the mixture simmer, uncovered, until the pumpkin is tender. This process should take roughly 20-30 minutes.
4. After you have completed this, drain all of the water from the saucepan. Now use the potato masher to mash the pumpkin.
5. Following this, use a mixer to cream the butter with the La Fe Brown Sugar, eggs, cinnamon, ginger, nutmeg and allspice.
6. Following this, pour in the 2 cups of mashed pumpkin into the creamed mixture by hand.
7. Now, begin to sift the flour with the baking powder and salt. Following this beat the flour mixture into the pumpkin-egg mixture by hand.
8. After you have completed the beating process, in a large pan or deep fryer, heat the oil to cover the frituras. The heat should be approximately 325 to 350 degrees F.
9. Finally, drop in the fritura mixture tablespoon by tablespoon into the hot oil. Fry each tablespoon for roughly 2- 3 minutes, making sure to flip them regularly until they have become golden brown on both sides and are cooked all the way through.
10. Serve immediately.