

# Maple Pumpkin Fritters

## Ingredients:

1 cup	All Purpose Flower
3 tbsps.	Granulated White Sugar
2 tsp.	Baking Powder
1/4 tsp.	Ground Cinnamon
1/8 tsp.	Ground Nutmeg
1/8 tsp.	Ground Clove
1 each	Egg Large
1/4 cup	Whole Milk
1/4 tsp.	Ambrosia® Vanilla Extract
1 cup	Ambrosia® Pumpkin Solid Pack
1/2 cup	Unsalted Walnuts Crushed
As Needed	Vegetable Oil

## Maple Syrup

1/2 cup	Ambrosia® Amber Maple Syrup
1/2 cup	Granulated White Sugar
1 cup	Heavy Cream
3 tbsps.	Unsalted Butter
1 tsp.	Ambrosia® Vanilla Extract
Pinch	Kosher Salt

## Instructions:

- Preheat oil to 350°
- In a medium bowl, combine all dry ingredients using a whisk to mix thoroughly.
- In a separate medium bowl, whisk together egg, milk, and vanilla. Whisk pumpkin until combined and smooth.
- Add dry mixture to wet and whisk together until just combined. Allow to rest for 5 minutes at room temperature.
- While the batter is resting, combine all the ingredients for the maple sauce in a small saucepot and cook over medium high heat.
- Bring sauce to a boil, then reduce to a simmer and cook five minutes. Remove from heat and allow to cool to room temperature.
- Scoop a spoonful of the fritter batter and using a second spoon, gently place into the hot oil. Fry for about three minutes or until golden brown and cooked throughout. Repeat step with remaining batter.
- Garnish with crushed walnuts and serve the fritters warm with the maple sauce drizzled over top.



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