



WHITE STAR

MAIZE MEAL & PUMPKIN FRITTERS CINNAMON SUGAR

Serves: 4 as a snack

Preparation time: 20 minutes

Cooking time: 20 minutes

CATEGORY: Snacks



Ingredients

- 1 cup White Star Quick Maize Meal
- 100g flour
- 100ml milk
- 1 cup pumpkin puree
- 15ml brown sugar
- Pinch of salt
- 10ml baking powder
- 2 eggs
- 250ml castor sugar
- 15ml ground cinnamon
- Oil for shallow frying

Method

1. Mix the castor sugar and cinnamon together and put aside.
2. Mix all the ingredients together so you have a smooth batter.
3. Heat oil in a pan over a medium heat to 1cm high for shallow frying.
4. Spoon dollops of the mixture into the oil. Fry the fritters on the one side until golden, then flip and fry the other side.
5. Allow them to drain on paper towel, then toss them in the cinnamon sugar.
6. Serve warm.