

upclose & tasty

Pumpkin Doughnut Bites with Chocolate

Inspired by Aninas Recipes

Ingredients

1 1/2 cup cooked pumpkin mashed

Note: *I used 1 can of organic pumpkin pie mix.*

3/4 cups flour

2 teaspoons baking powder

2 large eggs whisked

pinch of salt

1/2 teaspoon ground cinnamon

4-5 cups of vegetable oil to deep fry

2 cups sugar

100 gr dark chocolate bar

Preparation

1. Mix the flour, baking powder, eggs, salt and cinnamon with the mashed pumpkin.

2. Heat the oil in a small saucepan and using a spoon, scoop the batter into the hot oil and fry until golden brown.

Note: *Oil should be around 375 degrees F for the best results.*

3. Drain on kitchen paper and transfer to a bowl with the sugar.

4. Coat the fritters with the sugar and set aside.

Note: *You can also just sprinkle with the sugar if you don't want as much sugar coating the doughnut bites.*

5. In a double boiler, melt the chocolate.

6. Drizzle the melted chocolate over the pumpkin doughnuts and serve.

Enjoy!