



Holy Pumpkin Fritters

Ingredients:

1 lb pumpkin or butternut squash, cleaned and diced small
2 eggs
grated zest of 2 oranges
 $\frac{3}{4}$ cup of sugar and a pinch of salt
1 and $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ package (8 gr) baking powder
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{3}$ cup Raisins or Sultanas (optional)
 $\frac{1}{3}$ cup pine nuts (optional)
 $\frac{1}{3}$ cup candied etrog or lemon (optional)
Olive oil or peanut oil for deep-frying, at least 3 cups or more
Confectioner's sugar for decorating

Directions:

Plump the raisins in a cup of warm water.

Chop the candied etrog or lime or lemon.

Place the diced squash in a large platter and cover almost completely, leaving a small opening for the steam to come out, and microwave on high for 10 minutes or until very tender.

Beat the eggs in a food processor with the sugar, salt, cinnamon, orange zest; add the cooked squash and process until smooth.

Drain and dry the raisins, and add them to the mix.

Transfer to a large bowl and gradually add the flour (sifted with the baking powder), using an electric or manual whisk.

In a frying pan, heat the olive oil to frying temperature (you can test it by dropping a small piece of bread in the oil: if bubbles form around the bread, the temperature is right).

Take the batter with a tablespoon, filling it to about $\frac{1}{2}$, and push the batter into the oil with your index finger or a second spoon.

Fry in small batches until golden all over, turning to cook evenly. Remove with a slotted spoon and transfer onto a platter lined with several layers of paper towels.

Sprinkle with confectioner's sugar and serve warm.