



## Pumpkin Fritter

### Ingredients:

- 24 oz. of Bake'n Joy Pumpkin Muffin batter (PDM 6.25 oz. = 4 muffins; remove paper liner)
- 1 tsp. White Rum or 1.5 tsp. Tea Rum Extract / Substitute Vanilla Extract
- NOTE: If using non-fruit BNJ flavors, add 6 oz. (3/4 cup) fruit of your choice (pineapple, apple, cherries, bananas, etc.)
- ½ cup All Purpose Flour
- Powdered Sugar – as needed

### Instructions:

- Thaw Bake'n Joy Pumpkin Muffin batter according to instructions.
- Combine all ingredients in a quart mixing bowl.
- Using a #30 scoop, dispense fritter batter into 350°F deep fat fryer and fry for approximately 1½ minutes or until light brown.
- Remove from fryer and drain on rack.
- Dust with sugar, cinnamon sugar, or powdered sugar

### Variations:

- Blueberry Fritter
- Cranberry Orange Nut Fritter
- Double Chocolate Fritter