

# Caribbean Pumpkin Fritters

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Prep Time

10 mins

Cook Time

20 mins

Total Time

30 mins

Serves

12

## **Ingredients**

- 200 g Calabaza Pumpkin - puree
- 250 g [All Purpose Flour](#)
- 1 Teaspoon [Baking Powder](#)
- 60 ml [Coconut milk](#)
- 100 g [Brown Sugar](#)
- 1/4 Teaspoon [Cinnamon](#) - ground
- 1/4 Teaspoon [Ginger](#) - minced
- 1/8 [Nutmeg](#) - ground
- 1/4 Teaspoon [Allspice ground](#)
- 1/4 Teaspoon Cloves - ground
- 1/4 Teaspoon [Black Pepper](#)
- 1/2 Teaspoon [Salt](#)
- Oil for frying

Optional Ingredient

- 1 Egg

## **Instructions**

Pumpkin Puree

1. Place 200 grams of freshly peeled seeded and chopped pumpkin into a

[steaming basket](#).

2. Fill a pot with water creating a 3-4 inch water line and place the steaming basket with pumpkin inside. Cover completely and bring to a boil on high heat for 10 to 15 minutes or until the pumpkin is fork tender.
3. Remove the steamed pumpkin from the pot, place into a bowl, mash until a smooth pureed consistency and set aside.

### Pumpkin Fritters

1. Using a [large bowl](#) mix all the dry ingredients and spices until they are evenly blended.
2. Using another bowl mix the pumpkin, coconut milk, and egg if using that option and mix together until a smooth creamy mixture.
3. For those omitting the egg add 2-3 Tablespoon of more milk if the batter is too thick.
4. Add the dry and wet mixes together until thoroughly combined making a thick batter like consistency then cover and set aside to rest while you prepare your frying and cooling stations.
5. Prepare your frying station using a [deep skillet](#) or [deep fryer](#), add oil and bring the temperature to 350 F/ 176 C. Frying with a low temp will make the fritters too oily and too high will burn the outside leaving the inside under cooked.

<https://classicbakes.com/recipes/caribbean-pumpkin-fritters>