

# SEABRA'S

## MARKET

### FRITURAS DE CALABAZA

#### PUMPKIN FRITTERS

SERVES: 24

PREP TIME: 15 min

COOK TIME: 45 min

#### INGREDIENTS

3 1/2 cups calabaza, cubed to make 2 cups of cooked and mashed calabaza (or substitute canned pumpkin, see below)

4 tablespoons butter

2 cups sugar

2 eggs

2 teaspoons ground cinnamon

1 teaspoon ground ginger

1 teaspoon ground nutmeg

1/2 teaspoon ground allspice

2 cups flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

vegetable oil for frying

powdered sugar for dusting



#### DIRECTIONS

Take a ripe calabaza and remove all seeds and fiber. Cut the meat away from the peel and cut in 2-inch chunks. Cover the pieces with water and a dash of salt in a saucepan.

Bring to a boil, reduce heat to low, and simmer, uncovered until the calabaza is very tender approximately 20 to 30 minutes.

Drain all of the water from the calabaza. Use a potato masher to mash the calabaza.

Use an electric mixer to cream the butter with the sugar, eggs, cinnamon, ginger, nutmeg, and allspice. Mix in 2 cups of the mashed calabaza into this mixture by hand.

Sift the flour with the baking powder and salt. Beat the flour mixture into the egg/calabaza mixture by hand.

In a large pan or deep fat fryer, heat enough oil to cover the frituras completely until very hot, approximately 325 to 350 degrees F.

Drop the fritura mixture into the hot oil by tablespoons. Fry approximately 2 to 3 minutes, flipping occasionally until golden brown on both sides and cooked through. Drain on paper towels. Serve immediately.

**NOTE:** If you can't get calabaza, you can use 2 cups of canned pumpkin.

FOR A PINCH OF *Seabra's* FLAVOR...

Serve with a hot cup of pumpkin spice coffee or hot chocolate!