

Tropical Dried Fruit Fritters

This recipe takes the ho-hum out of traditional apple fritters by replacing that common fruit with Paradise Tropical Dried Fruit Blend. Crispy and rolled in cinnamon sugar, these golden balls of tropical fruit goodness are a great addition to a brunch buffet or as a special dessert.

Ingredients:

1 quart vegetable oil
1 1/2 cups all-purpose flour
1 tablespoon white sugar
2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
2 eggs, beaten
1 tablespoon vegetable oil
1- 8 oz. container Tropical Dried fruit, chopped
1 cup cinnamon-sugar



Directions:

Heat oil in a deep-fryer or deep skillet to 375 degrees

In large bowl stir together flour, sugar, baking powder and salt. Pour in the milk, eggs and oil. Stir until well blended. Stir in the chopped tropical dried fruit until evenly distributed.

Drop tablespoonfuls of batter into the hot oil, and fry until golden brown on both sides about 5 minutes depending on size. Fritters will puff up while frying. Fry in small batches so they aren't crowded. Remove from hot oil with slotted spoon and drain briefly on paper towels. Toss with cinnamon-sugar mixture while still warm.