

Pumpkin and Feta Fritters

Ingredients

- 4 eggs
- 1 cup self-raising flour
- 1 cup pumpkin, grated or finely chopped, microwaved or steamed until just softened
- 1 teaspoon crushed garlic
- ½ cup feta cheese, chopped or crumbled
- Freshly ground black pepper
- ¼ cup oil and 50g butter, to cook

Method

In a bowl, beat eggs. Mix in flour to a smooth batter. Add pumpkin, garlic, feta and pepper (feta is quite salty so no extra salt is required). Heat oil and butter in a pan over medium heat until the butter has melted and is bubbly. Spoon a large tablespoon per fritter and fry for about three minutes, or until you see bubbles start to 'pop' on the surface. Then carefully turn and cook the other side. Drain on paper towels and keep warm while you fry remaining mixture.

Source: [Simple Savings \(10 fritters\)](#)
