

Strawberry and Rhubarb Fritters

By Kristen Loudermilk, Da Bronx Vegan

Sunday 6/16 2pm

Yields: 10-12 fritters

Ingredients:

1/3 cup sliced rhubarb, diced
¼ cup plus 2 Tablespoons brown sugar
1 cinnamon stick
2 cardamom pods
1/8 – ¼ ginger powder
1 cup flour
2 teaspoons baking powder
½ teaspoon cinnamon
¼ teaspoons salt
1 cup strawberries, diced
¼ cup coconut milk or another plant-based milk
Vegetable oil
1 cup Powdered Sugar

Instructions:

Put the rhubarb and 2 TBSP of brown sugar with about a tablespoon of water into a saucepan. Heat until the sugar and water mixture turn to a syrup and rhubarb begins to attach to mixture. Bring heat down to a simmer, add cinnamon stick, cardamom pods, and ginger. Cook until the rhubarb is tender. Let cool.

Place mixture into a blender or food processor and pulse until chopped into smaller pieces. Do not completely blend to a puree. Set aside.

Mix flour, baking powder, cinnamon, salt and brown sugar in a mixing bowl. Add rhubarb and strawberries to dry mixture. Add plant-based milk and stir well. Mixture should be clumpy, if too wet add more flour, if too dry and more milk.

Fill a separate skillet with vegetable oil and heat over medium-high. Add a heaping Tablespoon of batter into the oil and cook on each side for a few minutes or until golden brown. Cook in batches until no more batter is left.

Transfer fritters to a cooling rack. Top with powdered sugar and enjoy!