

# Chocolate Cashew Fritters

## Fritter Batter

### Ingredients:

- 6 ea. egg yolks
- 2 cups milk
- 3 tbsp. butter melted
- 3 cups flour
- ½ teas. salt
- 3 tbsp. sugar
- 2 ea. egg whites, whipped
- 2 cups cashews, lightly salted and chopped
- canola oil

### Preparation:

Mix together eggs, milk and butter. Add flour, salt, and sugar to egg mixture. Fold in egg whites. Add cashews. Using a small scoop, drop into hot canola oil, 350 degrees and fry for about 13 minutes.

## Pear Compote

### Ingredients:

- 2 ea. red pears peeled and sliced
- 3 tbsp. butter
- 2 tbsp. sugar
- ¼ cup brandy
- 1 teas. cinnamon

### Preparation:

Melt the butter. Add the sugar and melt. Add the pears and cook lightly. Flame with the brandy. Sprinkle with the cinnamon.

## Cinnamon Syrup

### Ingredients:

- 1 cup honey
- 2 ea. cinnamon stick

### Preparation:

Warm the honey with the cinnamon stick. Pour over the fritter. Serve warm.



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