

Goldenrod Fritters

Ingredients

- 1 ½ cups all-purpose flour (or 1 cup all-purpose + ½ cup chestnut flour)
- 2 tsp baking powder
- 1 tsp salt
- 2 Tbsp sugar
- 1 tsp cinnamon
- 2 eggs
- 1 ½ cups milk (or reconstituted powdered milk)
- 1 tsp vanilla extract
- ½ cup goldenrod blossoms, open and fully bloomed (loosely packed, stripped from stems)
- Lard (or oil) for frying

Directions

1. In a bowl, whisk flours, baking powder, salt, sugar, and cinnamon.
2. In another bowl, whisk eggs, milk, and vanilla.
3. Combine wet and dry, then fold in goldenrod blossoms.
4. Heat lard in a skillet to 350°F. Drop in spoonfuls of batter and fry until golden brown on both sides.
5. Drain on paper towels.
6. Serve hot with muscadine glaze.

Muscadine Glaze

Ingredients

- ½ cup muscadine jelly
- 1–2 Tbsp water

Directions

1. In a small saucepan, melt muscadine jelly with water over low heat.
2. Stir until smooth and glossy.
3. Drizzle warm over goldenrod fritters.

