



## Banana Fritters with Caramel Sauce

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- 1 cup all-purpose flour
- 2 Tbsp. granulated sugar
- 1/2 tsp. baking soda
- Pinch of salt
- 1 large egg
- 1/2 tsp. vanilla
- 3/4 cup of water
- Vegetable oil for frying
- 5 firm bananas (less if you don't want that many)
- Confectioners' sugar (optional)

### Directions

In a large bowl, combine the flour, granulated sugar, baking soda, and salt.

In another bowl, beat the egg, vanilla, and water and pour into the dry ingredients; whisk until combined. The batter should be thick enough to coat a spoon; add more water if it is too thick.

In a wok, heat about 1- 1/2 inches of oil (about 4 cups) to 350. Line a plate with paper towels.

Peel the bananas and slice them in half crosswise, then cut each piece in half lengthwise. When the oil is hot, dip the banana slices in the batter and slip them into the hot oil, frying 5 or 6 at a time. Fry, turning occasionally, until the fritters are golden, 2-3 minutes.

Drain the fritters on paper towel lined plates and repeat with the remaining bananas. Sprinkle with powdered sugar if desired.

### Caramel Sauce

- 1/4 cup milk
- 1 pkg Caramel bits

### Directions

Heat Caramel bits and milk in small sauce pan till they begin to melt. Whisk milk and caramel together. Continue to cook over medium- low heat until the sauce thickens. Serve over ice cream and with Banana Fritters.