



Breakfast & Brunch

Cooper® Glazed Cheese and Pear Fritters



SLICE



SHRED



Serves: 6

Ingredients

- 1 cup all-purpose flour
- 2/3 cups granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg*
- 3/4 cup milk
- 1 Bartlett pear, diced (about 1/4-inch pieces)
- 3/4 cup Cooper® Sharp White cheese, shredded (or slices torn by hand into small pieces)
- Vegetable or canola oil, for frying
- 3/4 cup powdered sugar
- 4 tablespoons milk

Directions

1. Preheat oven to 350 degrees.
2. In a large bowl, combine the flour, granulated sugar, baking powder, and salt. In a separate small bowl, whisk the eggs with milk. Slowly combine the dry mixture into the wet ingredients until just mixed. Gently fold in the pears and Cooper® cheese.
3. Line a cookie sheet or wire baking rack with paper towels and set aside.
4. In a deep, heavy-bottomed skillet, heat 2 inches of oil. Working in batches, use a spoon or small ladle to drop heaping spoonfuls of the batter into the hot oil. Allow the oil to come up to temperature between batches. Fry fritters for about 2 minutes, then turn over and fry fritters on the other side for 2 minutes, until crisp and a light brown color. Using

tongs or skimmer, carefully remove the fritters from the oil and set on a paper towel-lined dish or rack to drain off excess frying oil. Transfer the fritters to a baking sheet and complete baking for 5-8 minutes until a toothpick inserted comes out clean. Place on a wire rack to cool.

5. While the fritters are cooling, prepare the glaze. In a medium bowl, combine powdered sugar and milk and mix well.
6. Individually dip the fritters into the glaze, turning to coat. Set aside to finish cooling until the glaze hardens.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.