

# Recipe



Chef Kate Holowchik | Lionheart Confections

**Recipe Name:** Caramel deLites Fritters    **Dish Type:** Dessert    **No. of Servings:** 12

**Preparation Time:** 3 ½ hours

**Cooking Time:** 15 minutes

**Total Time:** Approximately 4 hours

**Recipe Contains:** Coconut, Dairy, Soy, Wheat. Caramel deLites Girl Scout cookies are manufactured in a shared facility with peanuts.

## Ingredients:

Fritter Dough:

- 1 ½ cup whole milk
- 1 ½ cup buttermilk
- 1 tbsp active dry yeast
- ½ cup granulated sugar
- zest of one lemon (or desired alternative citrus)
- ½ tsp ground nutmeg
- 6 cups all-purpose flour
- 2 ¼ tsp kosher salt
- 3 oz unsalted butter, softened/room temperature

Chocolate Swirl:

- 7 oz bittersweet chocolate
- ½ cup unsalted butter
- 1/3 cup heavy cream
- ½ cup powdered sugar
- 1/3 cup unsweetened cocoa powder
- 1 pinch of salt

Glaze:

- 2 cups caramel (store bought or homemade)
- 1 can coconut milk
- 1 two-lb bag confectioners' sugar
- 2 cups toasted sweetened coconut flakes
- 2 cups sea salt chocolate sauce (store-bought or homemade)

Other:

- 1 box crushed Caramel deLites cookies (for decoration and for filling purposes)
- canola oil for frying

# Recipe



## Directions:

1. Heat milk to no higher than 110 degrees.
2. In a medium bowl, whisk yeast and a pinch of the sugar into heated milk.
3. Let sit for five minutes or until the yeast starts to bloom.
4. Whisk 1 tbsp of sugar and 1 ½ cups flour into yeast/milk mixture. Let sit for 20 minutes.
5. Once 20 minutes has passed, transfer into stand mixer bowl.
6. With hook attachment, add remaining dough ingredients and mix on low/medium low speed until dough is smooth and homogeneous.
7. Cover the bowl with plastic wrap and let dough rest in the fridge for 3 hours or overnight for ease when rolling out.
8. While dough is resting, make your chocolate filling.
9. Place butter and chocolate in a mixing bowl.
10. Scald heavy cream. Pour over chocolate and butter.
11. Let sit for about a minute before whisking, making sure the butter and chocolate have time to fully melt.
12. Whisk in remaining “chocolate swirl” ingredients and set aside.
13. Assemble glaze: In a metal stand mixer bowl with whisk attachment, place the confectioners’ sugar. On low speed, add coconut milk and caramel sauce in small amounts, scraping down the sides of the bowl to incorporate all the sugar. Incorporate coconut milk/caramel sauce until the glaze is a medium-thick consistency. Full amount of coconut milk/caramel sauce will not be necessary. Set aside glaze.
14. Remove chilled dough from its bowl and place on to a floured surface.
15. Roll dough evenly into an 1/8 of an inch thickness, into a rectangular-square shape.
16. With a spatula, spread your chocolate filling on to one side (you will not need all the filling, just a thin, even layer).
17. Sprinkle crushed Caramel deLites cookies.
18. Sprinkle flour over the filling and fold the other half of the dough on top of the filling side.
19. Gently roll the layers together.
20. With a knife, cut the dough into thin strips. Then, cut those strips into small squares.
21. Flour the filling/dough pieces lightly and portion into 12 even piles. Squish each pile together so they stay together for frying.
22. Heat canola oil to 350 degrees in a large metal pot. Fry fritters on each side for about 2-3 minutes or until golden brown.
23. Transfer fried fritters to a metal resting rack on a half cookie sheet pan.
24. Dip each fritter in the glaze before transferring back to resting rack.
25. Decorate with chocolate sauce, Caramel deLites cookie pieces, toasted coconut, and sea salt.