**Touch Down Pizza Fritters**

**Ingredients**

**Pizza Fritters**

8 tablespoons of Challenge butter

1 1/3 cups of water

1 teaspoon of salt

1 cup of flour

4 eggs lightly beaten

1 cup of shredded Italian cheese blend

½ pound of cooked Italian sausage or diced pepperonis

1 teaspoon of dried Italian seasoning

Vegetable oil as needed for frying

**Touch Down Sauce**

1 cup of marinara sauce

8 ounces of Challenge cream cheese

½ cup of shredded Italian cheese blend

**Directions**

Bring butter, water and salt to a rolling boil in a saucepan over high heat. Remove from heat and immediately add flour all at once. Use a sturdy spoon and beat vigorously. Mixture will form a ball and pull away from the sides when completed. Gradually beat in half of the egg, followed by half of cheese and cooked sausage or pepperoni. Continue adding the remaining egg, cheese, meat and Italian seasoning, stirring well to incorporate. Let mixture cool.

Using a cookie scoop, a round tablespoon, or a piping bag, create 1 –1 1/2 inch balls of fritter dough. Place them on a piece of parchment paper until needed.

 In a small to medium saucepan, add enough vegetable oil to create 3-4 inches in pan. Bring oil to 375 degrees. Carefully lower fritters into pan, only a few at a time. Cook until golden brown and cooked through, about 3-4 minutes. Continue until all fritters are completed.

To create sauce, combine marinara and cream cheese in a bowl. Microwave until cheese is melted, about 2 minutes. Stir to combine and top with Italian shredded cheese. Serve sauce with fritters.

NOTE: Fritters are best fried, however an alternate method is to bake them. Place! ½ balls of fritter dough on parchment paper lined baking sheets. Bake in a 400 degree oven for 25 minutes or until golden and puffed.

Creates about 36 fritters