



### **RICE PUDDING KISS ME CAKES**

1-1/2 cups prepared original rice pudding  
1 teaspoon rum extract  
1 teaspoon grated orange peel  
1-1/2 cups all purpose flour  
1-1/3 cups Panko bread crumbs  
1/3 cup all purpose flour  
2 eggs  
1/2 Tablespoon water  
15 milk or dark chocolate candy kisses  
1-1/2 cups canola oil or as needed  
1/3 to 1/2 cup granulated sugar  
1-1/4 teaspoon cinnamon

1. Place rice pudding in large bowl; stir in rum extract and grated orange peel; add flour; stir to form very soft dough.
2. On 2 different plates, place bread crumbs and 1/3 cup flour.
3. In a small bowl, whisk eggs and water together.
4. Using 1-1/2 Tablespoon cookie scooper, place level balls of soft pudding dough into flour. Press one unwrapped chocolate kiss upside down into center of ball. Lightly press dough and flour to cover chocolate kiss. Form into a ball shape; shake off excess flour.
5. Place ball into egg mixture to coat; remove; drain off excess egg; place into bread crumbs. Generously cover ball with bread crumbs.
6. Place balls on foil lined 10x15 inch pan, chill in freezer for about 15 minutes. Lightly reshape into ball shape if needed before frying.
7. Heat oil to about 350 degrees in deep fryer. Cook chilled fritter balls in hot oil for about 2 minutes or all sides lightly brown. Remove to paper lined plate.

8. In small plastic bag, combine sugar and cinnamon; place warm fritters in bag; shake to coat.

Yield: about 15 fritters    Preparation time: about 20 minutes

Chilling time: about 15 minutes    Cooking two at a time: about 15 minutes

**About the recipe:** Do you want something really extraordinary? How about making a sweet surprise that transforms the day into outstanding? Just imagine creamy rice pudding joining hands with rich, melting chocolate, enclosed in a crisp, crackling crust. This delectable treat romances the soul and makes you the hero of hugs. Yes, just one little fritter makes the whole day amazing!