

Apple Fritters

Nana enjoyed making corn and jalapeno fritters, and she would change the "mix-ins" when she wanted a sweet fritter. Now that the apple harvest is in for the year, she and Aunt Alisa wanted to try a new sweet fritter recipe for dessert or a sweet breakfast treat. This is now their apple fritter recipe approved by all! It is delicious served with their simple glaze with milk, powdered sugar, and vanilla or their caramel apple glaze.

Ingredients

3-4 cups tart apples, peeled & diced (2 large)
1/2 stick (4 tablespoons) butter
1/2 cup brown sugar
1/2 teaspoon cinnamon
pinch of salt
1 1/2 cups flour
1/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 teaspoons cinnamon
1/3 cup milk
2 eggs
3 tablespoons applesauce
oil for frying



Instructions

- ❖ Cook diced apples in butter, brown sugar, cinnamon, and salt until just tender.
- ❖ Drain juices off apples before adding to batter. Save the juices to make the caramel apple glaze.
- ❖ Make sure to let apples cool before adding to batter.
- ❖ Whisk together flour, sugar, baking powder, salt, and cinnamon in a medium bowl.
- ❖ Make a well in the center and add milk, eggs, and applesauce. Stir until just combined.
- ❖ Fold in cooked AND cooled apples.
- ❖ Heat 1 1/2 inches of oil to 370° Fahrenheit.
- ❖ Using an ice cream scoop, dip about 1/4 cup of batter for each fritter and place into hot oil. Make sure to spread out each fritter once dropped in the grease. (You can cook about 6 at a time.)
- ❖ Cook each side of the fritter until golden brown or about 2-4 minutes each side.
- ❖ Remove from hot oil and let cool.
- ❖ Dip each fritter in glaze of your choice.

After removing cooked fritters, make sure the oil comes back up to temperature before adding the next batch. Make sure to stir the batter just before scooping it out of mixing bowl to prevent from having all batter at the end.

This recipe makes about 1 dozen fritters.


Nana's Kitchen
Made With Love and Purpose