

Old Fashioned Apple Fritters

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These apple fritters are a tasty and traditional treat that everyone will love. Battered apple rings are deep fried for a dish that takes the natural sweetness of apples and turns it into a decadent and memorable treat.

Ingredients:

2 c. unbleached all-purpose flour
¼ c. sugar
1 tsp baking powder
1 tsp salt
1/4 tsp nutmeg
2 eggs
1 c. milk
4 large apples, peeled and cored
2 quarts oil for deep frying
½ c. powdered sugar for dusting

Directions:

1. Slice apples into rings, approximately 1/2" thick. Set aside.
2. Mix together flour, sugar, baking powder, nutmeg and salt in medium bowl. In separate bowl, beat together eggs and milk. Slowly stir milk mixture into flour mixture and mix until smooth.
3. Heat oil to 375 degrees F (190 degrees C) in a deep fryer or heavy bottomed pot or skillet. Dip apple slices into batter and drop into hot oil to fry. Turn each apple slice once, and fry until golden. Drain on paper towels, and dust each fritter with powdered sugar.

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