Apple Fritters

Description

These apple fritters are so simple to make. I dipped mine in some caramel sauce, but maple syrup is the more traditional route. Either way, they taste like Fall.

Summary

Yield: 8
Source: Buns in My Oven
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 1 cup flour
- 2 tsp baking powder
- 1/4 cup sugar
- 1/8 tsp salt
- 1 egg beaten
- 1/2 cup milk
- 1 tsp lemon juice
- 1 cup peeled and diced apple

Instructions

In a deep skillet or pot, bring 2-3 inches of oil to 375 degrees over medium heat.

In a medium bowl, whisk together the flour, baking powder, sugar, cinnamon, and salt.

Stir in the egg and milk until the batter is smooth.

Toss the diced apples in the lemon juice and add to the batter.

Stir to combine.

Drop spoonfuls of the batter into the hot oil and fry until golden brown, about 2-3 minutes on each side.

Remove to a paper towel lined plate to drain for a few minutes.

Toss in the cinnamon and sugar mixture and serve immediately.

Notes

cinnamon and sugar, for rolling (1/4 cup sugar, 1 teaspoon cinnamon combined)