

Kathi's Kitchen

These wonderful fritters are kind of a cross between a donut and a little cake, but they are sinfully delicious and surprisingly easy. It did take a little trial and error to get the right consistency, but it was worth it. I'm giving you the original recipe with my alterations in parenthesis.

Homemade Apple Fritters Recipe:

1 *heaping* cup all-purpose flour

1/3 cup sugar (I used 1/4 cup Splenda)

2 tsp. baking powder (I used 1 t. baking powder and 1/2 t. baking soda)

dash salt

1 – 3 tsp. cinnamon (*depending on how much you love cinnamon*)

1/4 tsp. nutmeg

1/2 tsp. vanilla

1 T. butter, melted

1 egg

1/3 cup milk + plus more if needed (I ended up using about 1/2 cup, but wait until after apple is added.)

1 – 1 1/2 cups chopped apple, *your favorite kind for eating, peanut sized or smaller*

oil for frying

milk and powdered sugar glaze for dipping or just powdered sugar for dusting

(About 1 cup powd. sugar + 1 T. milk or more)

Mix all dry ingredients together, slowly add the wet ingredients minus the apple. Carefully mix until well combined but not overly beat Gently fold in apple pieces. The batter should be the consistency of a light cake mix.

Once the oil is ready (when a test drop of dough floats to the top of the oil, a drop of water sizzles, or a piece of white bread browns in 60 seconds) then, using a cookie scooper or soup spoon, place 4-5 balls of dough into the oil. (I used a heaping teaspoon of dough – the dough expands and anything larger doesn't get done inside)Be careful not to overcrowd.

Watch carefully for the underside to turn golden brown, then gently flip over and continue frying until done. I cooked mine about 35 seconds per side, but they were the size of golf balls when done – adjust cooking times based on size of fritters and temperature of your oil, ideally around 365° F. It is always a good idea to test one to ensure it comes out like you are expecting.

Place on trays lined with paper towel to cool slightly. Drizzle with glaze, sprinkle with powdered sugar or just eat them the way they are. Best warm, but can be stored covered and eaten later.

