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Homemade Apple Fritters

Ingredients

3 large red apples – peeled, cored
1/2 cup milk
1 egg
250g self-raising flour
1/2 tsp ground cinnamon
Pinch of salt
Pinch of nutmeg
Oil – enough for deep frying

Preparation

- 1 To start off with – in a large bowl add the cinnamon, nutmeg and salt to the flour.
- 2 Mix the three ingredients well.
- 3 In a separate bowl, whisk the egg and milk properly.
- 4 Then add the egg-milk mixture to the bowl of dry ingredients.
- 5 Keep aside for half an hour.
- 6 Now cut the apples into thick rings.
- 7 Then place them in cold water.
- 8 To stop the apples from turning brown – add lemon juice to the water.
- 9 Then in a large pan, heat the oil on medium heat.
- 10 Once the oil is heated, take the apples from the water and place them on paper towels – dab them dry.
- 11 Thereafter, take each apple ring and dip into the batter three times.
- 12 Now turn the heat down a little and place each batter-covered apple ring into the oil.
- 13 Deep fry the apple rings until they turn crispy and golden brown.
- 14 Take the apple fritters out from the oil and place on paper towels again – this time to drain the excess oil.
- 15 Leave for a few minutes and then pour some delicious Maple syrup on top.
- 16 Best eaten when hot and crispy.

Cooks Note

Serves 4 – 6
