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by ewfood

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 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 cripsy.

Cooks Note

Seves 4 - 6