



Apple Fritters

Recipe by: Clement Pedro

Serves: 6

Cooking: 15min

Difficulty: Easy

Ingredients :

- 1 liter vegetable oil for deep-frying
- 1 1/2 cups all-purpose flour
- 1 tablespoon white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 2 eggs, beaten
- 1 tablespoon vegetable oil
- 3 cups apples – cored and sliced thinly
- For the glaze:
- 2 cups confectioners' sugar
- 2 tablespoons butter, softened
- 1 teaspoon vanilla essence
- 1 teaspoon cinnamon
- 1 tablespoon milk

Methods :

- Heat the oil in a deep-fryer or electric skillet to 190 degrees C.
- In a large bowl, stir together the flour, sugar, baking powder and salt. Pour in the milk, eggs and oil and stir until well blended.
- Coat apple rings in batter.
- Drop apples coated in batter into the hot oil and fry until golden on both sides, about 5 minutes depending on the size.
- Fry in smaller batches so they are not crowded.
- Remove from the hot oil using a slotted spoon and drain briefly on paper towels.

For the glaze:

- Mix the confectioners' sugar, butter, cinnamon and vanilla together.
- Adding half the milk to start with, stir in to make a thick glaze, adding just a drop at a time more until you get a nice thick glaze.
- Spread or pour immediately over cooled apple fritters.