



Amish Apple Fritter!!!

Description

Ingredients:

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 2 large eggs
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 2 cups finely chopped apples
- Vegetable oil for frying
- Powdered sugar for dusting

Preparation:

1. In a large bowl, whisk together the flour, sugar, baking powder, cinnamon, and salt.
2. In a separate bowl, beat the eggs, milk, and vanilla extract until well combined.
3. Add the wet ingredients to the dry ingredients and mix until just combined.
4. Fold in the chopped apples.
5. Heat the vegetable oil in a large, deep skillet over medium heat.
6. Using a cookie scoop or spoon, drop the batter by the tablespoonful into the hot oil, making sure not to overcrowd the skillet.
7. Fry the fritters for 2-3 minutes per side, or until golden brown and cooked through.
8. Remove the fritters from the oil with a slotted spoon and place them on a paper towel-lined plate to drain.
9. Repeat with the remaining batter, adding more oil as needed.
10. Dust the fritters with powdered sugar and serve warm.

Enjoy

Category

1. Grandma Recipes

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