



Baked Apple Fritters

Description

Ingredients

- 2 large apples, peeled, cored, and diced
- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 2 teaspoons baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 2/3 cup milk
- 2 eggs, lightly beaten
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract
- Powdered sugar for dusting (optional)

Directions

1. Preheat your oven to 350 degrees F (175 degrees C) and lightly grease a baking sheet.
2. In a large bowl, whisk together flour, granulated sugar, brown sugar, baking powder, cinnamon, and salt.
3. In a separate bowl, combine milk, eggs, melted butter, and vanilla extract.
4. Gently fold the wet ingredients into the dry ingredients until just combined—don't overmix, darlings; a few lumps are okay.
5. Fold in the diced apples until evenly distributed throughout the batter.
6. Drop 1/4 cup (or less for smaller) of batter onto baking sheet and make sure there's space for your fritters.
7. Bake in the preheated oven for 15-20 minutes or until they're golden brown and center is set.
8. Let the fritters cool in the pan for about 5 minutes before transferring them to a wire rack.
9. Dust with powdered sugar before serving if desired.

Variations & Tips

- For those little ones who might be a bit picky, try using their favorite apple variety to make the fritters more appealing.
- You can certainly add a handful of nuts for extra crunch or substitute the milk for almond or oat milk for a dairy-free option.

??? If you???re in the mood for a bit more spice, add a pinch of nutmeg or allspice to the batter. It???ll give a lovely warmth to each bite.

??? These fritters freeze beautifully, so go ahead and double the batch. Once completely cooled, place them in a freezer-friendly bag and enjoy them anytime within 3 months; just reheat in the oven until warm and toasty.

??? For a decadent treat, try glazing the fritters with a simple mix of powdered sugar and milk after they???ve cooled slightly.

Gather the family and enjoy these heartwarming Baked Apple Fritters ??? they???re the perfect combination of love, warmth, and deliciousness!

Category

- 1. Oven Recipes

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