

Apple Fritters

<https://tikkido.com/blog/apple-fritter-recipe>

Ingredients:

- Apples, sliced thinly and cored
- 1 cup milk
- 1/2 t cinnamon
- 1/4 cup sugar
- 2 T vegetable oil
- 1 egg, beaten
- 1 cup flour
- 1 t baking powder
- 1/4 t salt

Instructions:

1. Start by peeling your apples, and slicing them thinly. I like to use a nice, tart Granny Smith apple in these. A mandolin is useful to make perfectly even slices.
2. Cut out the center core area of each apple ring.
3. Mix all batter ingredients together (everything except the apples).
4. Dip apples in the thin batter and fry until golden brown.
5. Place the golden apple fritter rings on a paper towel to soak up any excess oil
6. Sprinkle the warm apple fritters with powdered sugar.

