



My husband is a big fan of apple fritters and I don't often make them (donuts+fried=🍩). For a perfect treat, these deep fried donuts are slightly sweet and much softer than the store bought version. Make them slightly smaller so you don't feel as guilty eating them.*

Apple Fritters

Ingredients

2 Pink Lady apples, diced
1 1/2 cups flour
1/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons cinnamon
5 tablespoons milk
2 eggs, lightly beaten
7 tablespoons applesauce

Ingredients - Glaze

2 to 3 cups powdered sugar
1/2 cup milk
1 teaspoon vanilla

Instructions

Whisk together the flour, sugar, baking powder, salt and cinnamon. Make a well in the center. In a measuring cup add the milk and eggs and lightly beat together. Stir in the applesauce and add the mixture to the dry ingredients. Stir the liquids into the dry ingredients a few times and then add the diced apples. Fold the apples in just enough to combine all ingredients (do not overmix).

Heat oil in a wok to 350°F. Drop in about 2 tablespoons of batter into the oil and cook until golden brown (approximately 2 minutes). Do not add too many fritters in the oil at the same time as it makes it difficult to flip them and they will reduce the oil temperature. Flip over and cook on the other side. Transfer to a wire rack once cooked.

Prepare the glaze by mixing the icing sugar, milk and vanilla. The glaze should be slightly runny. Once the fritters have air dried, dip them into the glaze to coat on all sides. Allow to rest for 5 minutes.

Makes approximately 14 fritters.