

Apple Fritters

Recipe Pictured on Page: 176

Glaze:

1 CUP POWDERED SUGAR
1 TSP. VANILLA
3 TBSP. MILK

Mix above ingredients well. Set aside for glazing.



Apples:

2 MEDIUM APPLES (CORED, PEELED AND CHOPPED)
3 TBSP BUTTER
1/2 TSP. CINNAMON
1/3 CUP SUGAR

Combine apples, butter, and cinnamon. Cook on stove top or in microwave until soft before adding to dough batter below.

Dough:

1 CUP FLOUR
1 1/2 TSP. BAKING POWDER
1/2 TSP. SALT
1 TSP. CINNAMON (OPTIONAL)
1 EGG
1/3 CUP OF MILK

Mix above ingredients for dough. Stir in cooked apples. Preheat a saucepan of oil for frying. **OIL & 1/4 CUP BUTTER** Add 1/4 cup butter to oil before dropping in batter. Drop batter into oil with a spoon. Brown on both sides - take out and place on cooling rack with parchment underneath. Pour glaze over fritters and enjoy!