



Apple Fritters

Ingredients

1-1/2 cups sifted all-purpose flour
2 tsp baking powder
2 tsp Ceylon cinnamon
1/2 tsp salt
4 tbsp confectioners sugar
1 tsp vanilla extract
2 eggs, beaten
3 medium apples, peeled and cut into small bite-sized pieces

Before mixing the ingredients together, begin heating about 3 inches of oil in a 1-1/2 qt saucepan until a small piece of bread dropped into it sizzles and browns within a minute. Don't heat to the smoke point.

Directions

Mix dry ingredients together and add the beaten eggs, vanilla and apple pieces. Drop by serving spoonfuls into heated oil. Turn frequently until browned. Remove and place on baking rack to cool.

Glaze

1 cup confectioners sugar
Pinch salt
1/2 tsp vanilla extract
2 tsp milk (more if you want a thinner glaze)

Mix together until no lumps are present and drizzle on the fritters.