

Apple Fritters by Lynn's Recipes



Lynn demonstrates how to make delicious Apple Fritters. These are delicious served with whipped cream or vanilla ice cream as a dessert.

Ingredients:

- 2 large apples, peeled, cored and chopped or cut into chunks
- 1-1/2 cups all purpose flour
- ¼ cup brown sugar
- 1-1/2 teaspoons baking powder
- ½ teaspoon salt
- 1-1/2 teaspoons ground cinnamon
- 2 eggs
- 2 Tablespoons butter, melted
- ¾ cup milk
- 2 teaspoons vanilla extract
- Oil for frying

Mix flour, sugar, baking powder, salt and cinnamon in a large bowl with a whisk. Set aside. In a small bowl, combine milk, eggs, vanilla, butter and beat with a whisk. Combine liquid mixture with flour mixture and mix well. Fold the prepared apple into the batter. Pour enough oil into the skillet to make about ¼". Heat oil and drop spoonfuls of batter into hot oil. (An ice cream scoop works well for this.) Cook until brown on one side, flip and continue frying until both sides are good and brown. Remove and drain on paper towels.

Serve with whipped cream or vanilla ice cream, if desired.

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