

Naomi's Apple Fritters

SUGARCREEK
**AMISH
MYSTERIES**
THE SERIES

Ingredients

- 2 Cups all purpose flour
- ¼ Cup granulated sugar
- 2 Tsp of baking powder
- ½ Tsp of salt
- 2 Tsp of ground cinnamon
- 2 Large eggs
- ¾ Cup of milk
- 1 Tsp of vanilla
- 2 Cups peeled apples diced
- 1 Cup Vegetable oil
- 2-3 Tsp of powdered sugar
(for glaze)
- 3 Tsp of milk



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Directions

- Mix flour, granulated sugar, baking powder, salt and cinnamon in a large bowl.
- Stir in eggs, milk, and vanilla until thick batter forms.
- Fold in diced apples and gently mix until evenly distributed.
- Heat 1 - 2 inches of oil in a large pot to medium high (about 350°F / 175°C)
- Drop spoonfuls of batter into the oil.
- Fry for 2 - 3 minutes per side until golden brown.
- Remove fritters from oil and place on paper towels or drying rack to drain excess oil.
- Whisk powdered sugar with milk to make glaze.
- Drizzle over warm fritters or dip them in.

