



Fall Flavored Fresh Apple Fritters

Something strange is happening...

A dessert turns into a breakfast treat

3 medium cooking apples with peels

1/3 cup all-purpose flour

1/2 Tablespoon confectioners' sugar

1/4 teaspoon finely shredded lime peel

1/8 teaspoon baking powder

1 egg

1/4 cup unsweetened almond milk

1/2 teaspoon olive oil

About 2 to 4 Tablespoons canola oil for cooking

Confectioners' sugar; ground cinnamon; or maple syrup as desired

Core apples; cut each apple crosswise into 1/2-inch-thick rings; set aside.

In large bowl, combine flour, sugar, lime peel, and baking powder,

In medium bowl, lightly beat egg, almond milk, and olive oil. Add egg mixture to flour mixture; beat until smooth. Place in 9-inch pie dish.

Heat about 2 Tablespoons canola oil in nonstick 10-inch skillet. Using a fork, dip apple rings in batter; to form batter; drain off excess batter.

Fry 2 to 3 apple rings over medium to medium high heat about 2 minutes per side or golden brown, turning once. Drain on paper towels. Repeat with remaining apples. Sprinkle warm apple fritters with sifted confectioners' sugar and cinnamon as desired or serve as a breakfast treat with maple syrup. For a cute serving trick: thread fritters onto cinnamon sticks
Makes 9 to 12 apple fritters depending on the apples used.

Recipe Inspired by: Better Homes & Gardens Magazine, September 1998

About the Recipe: Fresh apple slices are covered with a thin batter and lightly cooked like pancakes in a skillet. These can be served as a dessert but are fun to have as a breakfast treat, drizzled with sweet maple syrup.