

APPLES & HONEY FRITTERS

makes 3 dozen

1 beaten egg
1 c. milk
1 c. chopped, unpeeled, apple
3 Tbsp. Honey
½ tsp. vanilla

In mixing bowl, combine egg, milk, grated apple, honey, and vanilla.

2 cups Flour
1 tablespoon Baking Powder

Stir together flour and baking powder. Fold dry ingredients into egg mixture, stirring just until all flour is moistened.

Canola Oil, for frying
Confectioners sugar
Paper bag



Drop in 360°- 375° oil by rounded teaspoons. Fry until deep golden brown, about 3 to 4 minutes. Do not crowd. Lift out of hot oil with large slotted spoon & drain on paper towels. Place 3 Tbsp. confectioners sugar in paper bag. Place 2 or 3 fritters in bag at a time & shake gently to coat with sugar.