

Apple Fritters Recipe - Makes 24

Kitchen Equipment Required

- Large mixing bowl
- Measuring cups
- Measuring spoons
- Wooden spoon or spatula
- Electric frypan
- Egg flip
- Paper towels
- Plate
- Small bowl
- Peeler
- Knife
- Cutting board
- Timer
- Serving plate

Ingredients

- 1 1/2 plain flour
- 1 tablespoon white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 milk
- 2 large eggs, beaten
- 1 tablespoon vegetable oil
- 3 apples, peeled, cored, and chopped

Extras

Vegetable oil for frying fritters

Cinnamon sugar - mix 3/4 cup white sugar with 2 tablespoons ground cinnamon

Important Note:

For vegan fritters: replace 2 eggs with 1/2 teaspoon of bicarb soda and 2 tablespoons of apple cider vinegar.

For gluten free fritters: replace wheat flour with gluten free flour.

Directions

1. **Prepare:** Gather all your ingredients and equipment.
2. **Mix Dry Ingredients:** In a large bowl, mix the plain flour, sugar, baking powder, and salt.
3. **Add Wet Ingredients:** Pour in the milk, beaten eggs, and 1 tablespoon vegetable oil. Stir everything together until the batter is smooth and well mixed.
4. **Add Apples:** Fold in the chopped apples so they are spread evenly through the batter.
5. **Heat electric frypan:** Add 1-2 tablespoons of vegetable oil to frypan. Heat to temperature medium/low.
6. **Fry:** Using a teaspoon, carefully place spoons of the batter into the hot pan. Don't put too many in at once — fry in small batches. Turn when golden on one side and cook patiently, the fritter needs to cook in the middle too!
7. **Drain:** Use a slotted spoon to take the fritters out and place them on a plate lined with paper towel to soak up extra oil.
8. **Coat with Cinnamon Sugar:** While still warm, toss the fritters in the cinnamon sugar until they are well coated.
9. **Enjoy:** Serve warm and enjoy your delicious apple fritters!

Top Tips

- Always ask an adult to help with heating and frying.
- Use a timer to keep track of cooking time.

