

Apple Fritters

1 CUP POWDERED SUGAR

1 TSP. VANILLA

3 TBSP. MILK

Mix the above ingredients well and set aside for glazing fritters.

1 CUP FLOUR

1 1/2 TSP. BAKING POWDER

1/3 CUP POWDERED SUGAR

1/2 TSP. SALT

1 TSP. CINNAMON (OPTIONAL)

1 EGG

1/3 CUP OF MILK

Mix the above ingredients and set aside. Preheat a saucepan of oil for frying.

2 MEDIUM APPLES (CORED, PEELED AND CHOPPED)

Mix chopped apples into the batter.

Add 1/4 cup butter to oil before dropping in the batter. Drop batter into oil by the spoonful. Brown on both sides and take out and place on a cooling rack with parchment underneath.

Pour glaze over fritters and enjoy!