



INGREDIENTS

WET INGREDIENTS

2 large eggs

¾ cup of full fat milk

2 TSP of vanilla bean extract

3 TBSP of granulated sugar

2 cups of grated apples

1 TBSP of lemon juice

DRY INGREDIENTS

1 ½ cups of sifted AP flour

2 ½ TSP of baking powder

1 TSP of kosher salt

½ TSP of ground cinnamon

GLAZE

2 cups of icing sugar

1 TSP of vanilla bean extract

4 TBSP of full fat milk

2 drops of white food coloring



APPLE FRITTERS

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oil of the fryer to 350 DF.
2. In a bowl of a stand mixer fitted with a paddle attachment, add the eggs, milk, vanilla and sugar. Continue mixing until well combined.
3. Peel and grade your apples and place them into a glass bowl. Sprinkle with lemon juice and mix well.
4. Add the apples to the wet ingredients.
5. In a large bowl, combine the flour with the baking powder, salt, and cinnamon. Whisk together until well combined.
6. With the mixer on stir, add the dry ingredients to the wet, one tablespoon at a time.
7. Finish mixing by hand. Cover with plastic wrap and refrigerate for 15-30 minutes.
8. For the glaze, combine the sugar with the vanilla. Gradually add the milk and mix until you reach the desired consistency. In this recipe, only 2 TBSP of milk were used. Add the food coloring and mix.
9. Prepare a large baking tray by covering it with paper towels. Place a cooling rack over the tray.
10. Using a ¼ cup ice cream scooper, fill with batter and drop it in the hot oil. Do not overcrowd the pan (4 fritters at a time). Fry for 3-4 minutes on each side until golden brown.
11. Remove the fritters and place them on the cooling rack.
12. While hot, sprinkle a generous amount of glaze over each fritter.
13. Allow the glaze to dry and serve.