



JERNEJ KITCHEN

APPLE FRITTER DONUT

Apple Fritter Donuts are just the most delicious, soft yet crispy fried autumn dessert. This easy apple fritter recipe will soon become your favorite.

MAKES	12	APPLE FRITTER DONUTS
PREPARATION:	10	MINUTES
FRY:	5	MINUTES
TOTAL TIME:	15	MINUTES

APPLE FRITTER DONUT

150 g milk (1/2 cup + 2 tbsp or 5.3 oz)

150 g water (1/2 cup + 2 tbsp or 5.3 oz)

80 g butter (2.8 oz)

3 tbsp sugar

120 g all-purpose flour (1 cup of 4.2 oz)

4 eggs

1 tbsp baking powder

4 firm apples (for example Fiji, Honeycrisp, Gala)

500 ml vegetable oil (2 cups)

CINNAMON SUGAR

150 g sugar (3/4 cup)

1 tbsp cinnamon powder

TOOLS AND EQUIPEMENT

saucepan

bowl

wooden spoon

kitchen towels

skillet

FRITTERS BATTER

Add milk, water, a pinch of salt, butter, and sugar to a saucepan. Place over high heat and bring to a boil. Remove from the heat. Stir in the all-purpose flour. Using a wooden spoon, stir the batter well to get a smooth mixture. One by one add the eggs into the batter, only adding the next egg once the previous one has been completely incorporated. Stir the mixture vigorously before adding in the next egg. Add the baking powder and stir to combine. Set aside until needed.

TIP

You can use a stand mixer or an electric mixer to make the batter.

HEAT THE OIL

Heat the vegetable oil in a skillet. After a few minutes, check to see if the oil is hot enough. The oil temperature should be 175°C or 350°F. Drop a small amount of the batter into the oil. If it starts to get golden brown and bubbly and it comes to the surface quickly, then it's time to fry some fritters. Have two layers of kitchen towels ready nearby for the fritters to drain.

TIP

APPLE FRITTER DONUT

Core the apples and cut them into 2 cm or 3/4-inch thick rings. Coat the apple rings in prepared batter, making sure they are completely covered. They will look like little apple donuts. Gently drop each apple fritter donut into the hot oil. Fry for 2 - 3 minutes on each side or until beautifully golden brown. Don't overcrowd the fritters, work in batches of 3 or 4 fritters at a time (depending on the size of your skillet).

SERVE

Drain the apple fritter donuts on kitchen towels and coat in cinnamon sugar (combine sugar and cinnamon powder in a bowl) while they are still warm. Serve as soon as possible. Enjoy.