

# Apple Fritters

## Fritters

Ingredients	Quantity
Flour	1 cup
Baking Powder	1.5 tsp
Salt	0.5 tsp
Sugar	2 tbsp
Egg	1 beaten
Milk	0.5 cup + 1 tbsp
Apples	1.5 cups chopped

1. Sift dry ingredients together.
2. Beat egg and add milk. Pour into dry ingredients and stir until the batter is smooth.
3. Pare apples and dice or slice very thin. Add apples to batter and blend together.
4. Drop by spoonfuls into deep hot fat 370° to 375°. Fry until a golden brown on all sides. Makes 12 to 15 fritters.

**From:** Mrs. Ida Hershberger, Parnell, Iowa; Mrs. Aaron Stoltzfus, Premont, Texas

**Book:** Showalter, Mary Emma. Mennonite Community Cookbook . Herald Press. Kindle Edition.

## Glaze

Ingredients	Quantity
Butter	0.5 cup
Sugar	1.75 cups
Water	0.5 cup
Vanilla	1 tsp

1. Boil butter, water, and sugar for 4 to 5 minutes until the glaze is syrupy.
2. Stir in vanilla.
3. Dip warm donuts in glaze and enjoy.

Notes:

- Only glaze as much as will be served, as they are best eaten fresh.
- Leftover glaze and unglazed donuts freeze well.
- Reheat frozen donuts in oven and glaze with reheated glaze.

**Website:** Mennonite Girls Can Cook