Portland Nursery Apple Festival Recipes Chef Maxine Borcherding Oregon Culinary Institute Oct 11, 2009

Old Fashioned Apple Fritters

1 cup sifted all purpose flour 1 ½ teaspoons baking powder ½ cup sugar 1 teaspoon kosher salt 1 large egg, beaten 1/3 cup milk 1 tablespoon melted butter 2 large firm apples Oil for deep frying

Sift the dry ingredients. Combine the liquid ingredients and beat until smooth.

Peel and core the apples and cut each into 8 wedges.

Heat the oil to 370 degrees.

Dip the wedges into the batter and fry until nicely browned (about 4 min)

Drain on paper towels. Dust with confectioners sugar (optional).

Notes: