

# Cast Iron Apple Fritters 20

! Love this recipe? Members get every recipe, rating, and video. **Go All Access**

CAST-IRON SKILLET

DESSERTS OR BAKED GOODS

FRUIT

FRUIT DESSERTS

A cookbook recipe exclusively for All-Access members from [Cook It In Cast Iron](#)

**SERVES** Makes 10 fritters

**TIME** 55 minutes



## WHY THIS RECIPE WORKS

Apple fritters should be crisp on the outside and moist within, and their primary flavor should be pure apple. In order to achieve these goals, we had to overcome the problems caused by the amount of liquid in the fruit. We found that the b... [Read More](#)



### COOK IT IN CAST IRON

120+ Recipes for the One Pan that Does It All

**\$15.95** ~~\$26.95~~

## GATHER YOUR INGREDIENTS

- ☐ 2 Granny Smith apples (6 1/2 ounces each), peeled, cored, halved, and cut into 1/4-inch pieces
- ☐ 2 cups (10 ounces) all-purpose flour
- ☐ 1/3 cup (2 1/3 ounces) granulated sugar
- ☐ 1 tablespoon baking powder
- ☐ 1 teaspoon salt
- ☐ 1 1/2 teaspoons ground cinnamon, divided
- ☐ 1/2 teaspoon ground nutmeg, divided
- ☐ 1 cup apple cider

- ☐ 2 large eggs
- ☐ 2 tablespoons unsalted butter, melted and cooled
- ☐ 4 cups peanut or vegetable oil, for frying
- ☐ 2 cups (8 ounces) confectioners' sugar

## KEY EQUIPMENT

---



12-Inch Cast-Iron Skillets



Measuring Spoons

\*

## BEFORE YOU BEGIN

---

We like the tart flavor of Granny Smith apples in these fritters, but you can also use Empires or Cortlands.

1

## INSTRUCTIONS

---

Adjust oven rack to middle position and heat oven to 200 degrees. Spread apples in single layer on paper towel-lined baking sheet and thoroughly pat dry with paper towels.

2

Whisk flour, granulated sugar, baking powder, salt, 1 teaspoon cinnamon, and 1/4 teaspoon nutmeg together in large bowl. In separate bowl, whisk 3/4 cup cider, eggs, and melted butter together until smooth. Add apples to flour mixture and toss to combine, then stir in cider mixture until incorporated.

3

3 Set wire rack in rimmed baking sheet and line with triple layer of paper towels. Add oil to 12-inch cast-iron skillet until it measures about 1/2 inch deep and heat over medium heat to 325 degrees.

4

4 Using greased 1/3 cup dry measuring cup, carefully scoop out and drop 5 heaping mounds of batter into oil. Press batter lightly with back of spoon to flatten. Fry until deep golden brown, 6 to 8 minutes, flipping fritters halfway through frying. Adjust burner, if necessary, to maintain oil temperature between 300 and 325 degrees. Transfer fritters to prepared rack and keep warm in oven. (Fritters can be kept warm in oven for up to 30 minutes.) Return oil to 325 degrees and repeat with remaining batter.

5

5 Whisk confectioners' sugar, remaining 1/2 teaspoon cinnamon, remaining 1/4 teaspoon nutmeg, and remaining 1/4 cup cider together in bowl until smooth. Drizzle 1 heaping tablespoon glaze over each fritter. Let glaze set for 10 minutes before serving.

RECOMMENDED READING

MORE FROM COOK IT IN CAST IRON



Cast Iron Baked Crab Dip  
wi...



Cast Iron Pan-Seared  
Flank ...



Cast Iron Big and Fluffy  
Or...

[Browse all recipes](#)



ON SALE IN OUR SHOP



**How to Cockt**  
*Cocktails Get the 1*  
*Kitchen Treatmer*



**The Perfect P**  
*Standout Flavors*  
*Surefire Results*



**Air Fryer Perf**  
*What to Buy & W*

20 COMMENTS



Absolutely the best chicken recipe I've ever made. Simple, easy, quick and easy technique for "f" recipe creation. Good for chicken and you might as well try it!

Absolutely the best chicken recipe I've ever made. Simple, easy, quick and easy technique for "f" recipe creation. Good for chicken and you might as well try it!



Amazing! This recipe would have produced a 10 dollar (which can without me guess, a "make again" because really beautiful chicken - wow!

Try All-Access Membership to Unlock the Comments

Don't miss the conversation. Our test cooks and editors jump in to answer your questions, and our members are curious, opinionated, and respectful.

**Membership includes instant access to everything on our sites:**

- 10,000+ foolproof recipes and why they work
- Taste Tests of supermarket ingredients
- Equipment Reviews save you money and time
- Videos including full episodes and clips
- Live Q&A with Test Kitchen experts

START FREE TRIAL

FROM OUR TV SPONSORS

We are thankful to the sponsors who make it possible for us to bring you the America's Test Kitchen TV series on public television. [Read more about why we have sponsors.](#)