

## Apple Fritters

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

1 egg  
1/4 cup sugar  
1/3 cup milk  
1 teaspoon canola oil  
1 teaspoon lemon juice  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
3/4 teaspoon cinnamon (you can't really have too much)  
1/2 cup flour  
canola oil for frying  
1 cup apple chunks (bite-sized pieces)

### *Instructions:*

First, prepare the batter. Beat the egg until it is light. Add the sugar, milk, oil, and lemon juice, and mix well. Mix in the baking powder, salt, and cinnamon; then gently stir in the flour. The batter should be fairly smooth. (A few lumps will disappear in cooking.) Let the batter sit in the refrigerator for at least an hour.

When you are ready to fry your fritters, pour 2 inches of oil into a fryer or heavy skillet and heat it to between 350 and 370 degrees. Stab each piece of apple with a fork, and dip it into the batter. Allow it to drip a bit, but don't shake off the batter. Carefully lower the coated fruit into the fat, and cook until the first side is brown; then turn and cook the other side. (Turning can be a little tricky, but luckily sometimes you don't need to!) You may cook 5 or 6 pieces at once.

Remove the fritters with a slotted spoon, and keep them warm in a 250-degree oven until all are ready. Serve alone, or covered with powdered sugar or warm maple syrup. Serves 4.