



Apple Fritters

Equipment

- Bowl
- Mixing spoon
- Measuring cups & spoons
- Fry Pan
- Paring knife
- Chopping board
- Apple corer

Ingredients

- 1 ½ cups self-raising flour
- ½ cup brown sugar
- 1 tsp cinnamon (extra for sprinkling)
- 30g butter, melted (extra for frying)
- 1 ½ cups milk
- 1 egg
- 5 x apples
- Vegetable oil for frying
- Maple Syrup for drizzling

What to do

- Step 1:** Melt the butter (microwave for 30 secs or in a pan on the stove).
- Step 2:** Place all the dry ingredients into a large bowl and mix. Place all wet ingredients into a small bowl and whisk until combined.
- Step 3:** Make a well in the centre of the dry ingredients and pour the wet mixture into the well. Mix using a wooden spoon or hand mixer until combined. The batter should be wet and you should be able to easily pour it.
- Step 4:** Core the apples. Thinly slice the apples into rings.
- Step 5:** Heat the fry pan with some butter and a little drizzle of vegetable oil. When the butter starts to bubble, dip a single apple ring into the batter and place onto the hot fry pan. Continue this process with the apples, one at a time. Place the apples about 1-2 cm apart (be careful not to over fill the fry pan). Fry each apple ring until golden brown on both sides. Serve the apple fritters with a little sprinkle of cinnamon on top and a drizzle of maple syrup.

Taste review:



Comment:

Cooking review:



Comment:

