

Apples fritters



🍴 For about 40 fritters

Ingredients

4-5 medium golden apples
150 g sugar
2 eggs
150 g flour
120 ml of milk
1 pinch of salt
1 teaspoon baking powder
juice of half lemon
grated zest of half a lemon
peanut oil for frying
icing sugar for garnish

Method

Prepare the apples: Peel the apples whole, with a corer remove the core and cut into slices. Arrange on a plate and sprinkle over a few drops of lemon juice as the cut.

Prepare the batter: Beat with a whisk eggs with sugar, add flour and milk always stirring with a whisk, add the lemon zest and baking powder.

Dip the apples a little time into the batter and fry in hot oil. Drain on a plate lined with paper towels and continue until all the ingredients finish.

Arrange the fritters on a serving plate and sprinkle with icing sugar before serving.