



## Pink Lady® Apple Fritters

Serves 6



Created by:  
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### Ingredients:

- ♥ Vegetable oil for frying
- ♥ 1½ cups (375ml) cake flour
- ♥ 1 tsp (5ml) baking powder
- ♥ 1 tsp (5ml) ground cinnamon, plus extra for dusting
- ♥ ½ tsp (3ml) ground nutmeg
- ♥ 1 cup (250ml) castor sugar, plus extra for dusting
- ♥ Pinch salt
- ♥ 1 tsp (5ml) vanilla essence
- ♥ 1½ cups (375ml) water
- ♥ 1 egg, whisked
- ♥ 5 Pink Lady® apples, sliced into thick rings

### Method:

1. Heat oil in a large pot for deep-frying.
2. Combine flour, baking powder, cinnamon, nutmeg, castor sugar and salt in a bowl.
3. Combine vanilla, water and egg and add to dry ingredients to create a batter.
4. Combine sugar and cinnamon meant for dusting and set aside.
5. Dip apple rings in batter and deep-fry in hot oil in batches for 1-2 minutes, or until golden and cooked through. Drain on kitchen paper.
6. Sprinkle with cinnamon sugar immediately.
7. Serve while hot.