

Apple Fritters

Batter

- * 1 cup flour
- * 1/2 teaspoon of baking powder
- * 1/4 teaspoon salt
- * 2 egg
- * 1 cup milk

Remainder of Recipe Ingredients

- * 4 large tart apples
- * 2 tablespoons of brandy
- * 1/2 teaspoon cinnamon
- * 1/2 teaspoon sugar

1. Pare and core 4 large tart apples. Cut each apple into about 4 round slices and allow the sliced apples to lie a couple of hours in a dish containing 2 tablespoonfuls of brandy, mixed with a half teaspoonful of cinnamon and a half teaspoonful of sugar.

Make the Batter (2-5)

2. Separate the egg yolks from the whites.
3. Combine 1 cup of flour with 1/2 teaspoon baking powder and 1/4 teaspoonful of salt
4. Add the yolks of 2 eggs and 1 cup of milk to form a smooth batter,
5. Add the stiffly-beaten whites of eggs.

6. After making a smooth batter, drain the sliced apples, then drop a few at a time in the batter.
7. Fry light brown, in deep, hot oil, and sift over powdered sugar.

Courtesy of Mary's Collection of Recipes

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