

Apple Fritters

Ingredients		
All-Purpose Flour	8 ½ ounces	1 ½ cups
Granulated Sugar	2 2/3 ounces	1/3 cup
Whole Eggs	2 ounces	1 each
Unsalted Butter, room temperature	¾ ounce	1 ½ tablespoons
Baking Powder	5 grams (4.6 grams)	1 teaspoon
Whole Milk	7-9 ounces	About 1 cup
Whole Apples (unpeeled)		3 each
Vanilla Extract	To Taste	½ teaspoon
Fennel Seeds, finely ground		2 teaspoons
Cinnamon sugar mixture (1 cup of sugar : 1-2 teaspoons of ground cinnamon) (optional)	As needed	As needed

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Combine the flour, baking powder, ground fennel (or other spice)
4. Rub the butter into the flour, similar to making pie dough.
5. Whisk together the whole egg, whole milk, and granulated sugar.
6. Whisk together the dry ingredients with the wet ingredients until it forms a batter. Adjust the thickness of the batter with more milk if desired. Allow to sit at room temperature for one hour (or refrigerated over night).
7. Peel and slice the apples.
8. Heat vegetable/canola/peanut oil over medium-high heat until it reaches 360 degrees F.
9. Dip the apple slices in batter then fry them in the heated oil. Allow the oil to reach 360 degrees F between batches each time.
10. Drain on paper towels and serve hot. If using cinnamon sugar mixture, toss in the mixture immediately before draining so the mixture will stick. Use small batches of cinnamon sugar as the oil will ruin the sugar quickly.