

APPLE FRITTERS

INGREDIENTS

4 apples
2 tablespoons sugar
3 tablespoons apple brandy (Calvados) or dark rum

1 cup flour
generous pinch of salt
1 egg yolk
2 egg whites
1 tablespoon vegetable oil
1 tablespoon water
1 cup of luke warm milk
Vegetable oil for frying

To dust fritters

1/4 cup sugar
1 tablespoon cinnamon

DIRECTIONS

Stir together all ingredients excluding egg whites. Don't beat the mixture as it will change the makeup of the batter, just fold it gently. Let the batter sit for 1 hour.

While the batter is resting, core, peel and cut the 4 apples into sliced rounds. In a large bowl mix the apples with the sugar and brandy/rum. Cover and let it sit.

When the hour is up, beat the egg whites until they form stiff peaks and fold it into the rest of the batter.

Heat 1 1/2 inches of vegetable oil in a pan until it's hot enough to deep fry. Dip each piece of apple in the batter and set them gently in the oil. Fry them until they are just golden brown. Remove them from the oil and place them on the some paper towels to soak up the excess oil.

Before the fritters cool down completely, dust them with sugar and cinnamon, and serve.