

Apple Fritters

Swick

Serves 3 | Active Time: 15 minutes | Total Time: 15 minutes

Preparing to cook

Set a cooling rack over a baking sheet.

Heat the oil in a large sauté pan over medium-high heat. (Let the pan heat up while preparing the batter.)

Step 1: Preparing to cook

- $\frac{1}{3}$ cup peanut oil

Step 2: Preparing the apples and the batter

- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup beer
- 1 large apple

Mix the flour with just enough of the beer to make a thick paste, then add the remaining beer, mixing well to make a smooth batter the consistency of heavy cream. Peel, core and coarsely chop the apple. Add to the batter and mix well.

Step 3: Frying the fritters

- Granulated or powdered sugar, for dusting

Add about $\frac{1}{3}$ cup of the apple mixture to the pan, pressing it down into the pan. Repeat with more of the apple mixture, but because the mixture spreads, the size of the pan will dictate the number of fritters that will fit. Cook until golden brown, about 3 minutes on each side.

Transfer to the cooling rack sitting on the baking sheet and sprinkle with sugar.

Step 4: Serving

Serve warm.