

## Pink Lady® Apple Fritters

Serves 6



## Ingredients Sauce

- Vegetable oil for frying
- 1½ cups (375ml) cake flour
- 1 tsp (5ml) baking powder
- 1 tsp (5ml) ground cinnamon, plus extra for dusting
- 1/2 tsp (3ml) ground nutmeg

## Method

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.
- 6. Drain on kitchen paper.
- 7. Sprinkle with cinnamon sugar immediately.

Serve while hot.





