



Pink Lady® apple donut

Serves 4 - 6



Ingredients:

- ♥ 2 tbsp sugar
- ♥ 2 Pink Lady® apples
- ♥ 2 large eggs
- ♥ 2 tbsp white vinegar
- ♥ 1 cup all-purpose flour
- ♥ 2 tsp baking powder
- ♥ 2 tsp ground cinnamon
- ♥ ½ tsp salt
- ♥ 1 tsp vanilla extract
- ♥ ¼ cup milk

For the coating:

- ♥ 1 tsp ground cinnamon
- ♥ 2 tbsp sugar

Method:

1. Core the Pink Lady® apples and slice them into rings.
2. Toss the apple rings in white vinegar to prevent browning. Set aside.
3. In a mixing bowl, combine flour, baking powder, cinnamon, sugar, salt, milk, eggs, and vanilla extract. Mix until smooth and free of lumps.
4. Dip each apple ring into the batter, ensuring it's evenly coated.
5. Fry in hot oil for 2–3 minutes on each side, or until golden brown.
6. Remove from oil and immediately toss in the cinnamon-sugar coating while still warm.
7. Best enjoyed warm, with a drizzle of honey or a scoop of vanilla ice cream for extra indulgence.

Created by:
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