

Apple Fritters {Buñuelos de Manzana}

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Recipe adapted from: From Argentina with Love

Here's what you need:

- 2 cups flour
- 1/4 cup sugar
- 1/4 tsp. salt
- 1-1/2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 2 eggs
- 3/4 cup milk, I used whole milk
- 2 tsp. vanilla extract
- 2 Tbs. oil
- 3 Granny Smith apples, peeled and grated
- 2-3 cups canola or vegetable oil, for frying

For rolling in while hot:

- 1/2 cup sugar
- 1 tsp. cinnamon
- or
- powdered sugar

Wash, peel, and grate the apples. You can sprinkle with lemon juice so they don't turn brown and set aside.

In a large Dutch oven or heavy stock pot heat oil over medium high until it reaches 350 degrees on a candy thermometer.

In a medium bowl mix the dry ingredients together and set aside.

In another bowl mix the eggs, milk, vanilla, and two tablespoons of oil.

Add the wet ingredients to the dry and mix until smooth.

Stir in the grated apple and mix until incorporated.

When the oil is to 350 degrees VERY CAREFULLY and using two spoons, drop batter into the oil by scooping into one spoon and using the other to scrap the batter off the end. Fry for about 2 minutes per side until golden brown. I used a large spider spoon to turn the fritters over. Fry small batches at a time 4 or 5 only.

When they are all golden brown and cooked through (test the first one all by itself if you're not sure on the cooking time, which varies depending on size of the fritters) immediately roll in the cinnamon sugar mixture and set on a plate. Make sure the oil comes back to temp between each batch. If they are too dark turn the temperature down a little. Nothing worse than a cooked outside and a gooey inside!

These are best served warm.

You can also dust with powdered sugar. To do this, let the fritters cool after cooking then dust with powdered sugar.

Serves 4 - 6 people (depending on how many each person eats)

Enjoy!