



Recipe for Apple Fritter.

100g (4oz) plain flour
¼ teaspoon salt
1 medium egg
15g (½ oz) melted butter
150 ml (¼ pint) milk
3 cooking apples
sugar and cinnamon
cooking oil

1. Sift the flour and salt into a bowl.
2. Beat the egg and add the milk and butter.
3. Beat the egg and flour together until it makes a smooth batter.
4. Peel and core the apples and slice into ½ cm thick rings.
5. Dip the apple into the batter, coating both sides.
6. Heat the oil in a deep sided pan.
7. Carefully lower some of the fritters into the hot oil.
8. When the batter has turned a golden colour remove from the oil.
9. Leave to drain on some kitchen paper before sprinkling with sugar and cinnamon.
10. Remember the fritters stay **very hot** in the middle for several minutes.

Any apples can be used for this recipe, however eating apples such as Cox or Braeburn will be much sweeter and have a tendency to fall apart so try cutting the rings a little thicker.