

Foodnity Recipes

Apple Fritter Bites – Quick Sweet Treat

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 cup milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 3 medium apples, peeled and diced
- [ ] Vegetable oil for frying

For the Finish

- [ ] Powdered sugar for dusting
- [ ] Maple syrup (optional)

Instructions

1. In a bowl, whisk together flour, baking powder, salt, brown sugar, and cinnamon.
2. In another bowl, combine milk, egg, melted butter, and a splash of lemon juice; then pour into the dry ingredients and stir until just blended.
3. Fold the diced apples gently into the batter, letting the pieces stay coated.
4. Heat oil in a deep skillet to 350°F (175°C). Drop spoonfuls of batter (about 2-inch balls) into the oil, frying until golden brown, about 2-3 minutes per side.
5. Remove with a slotted spoon, drain on a wire rack, then dust with powdered sugar or drizzle with maple syrup.

Nutrition per serving

260 kcal	5 g	34 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a tablespoon of milk at a time until smooth.
- For extra crispness, let the batter rest for 5 minutes before frying.
- A pinch of nutmeg can deepen the spice profile.