

Foodnity Recipes

Rhubarb Fritters – Sweet & Tangy Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¾ cup milk
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp melted butter

Filling

- [ ] 2 cups rhubarb stalks, trimmed and cut into 1-inch pieces
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon juice

For Frying

- [ ] Vegetable oil, enough for shallow frying

Finishing

- [ ] Powdered sugar, for dusting

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, and salt.
2. In another bowl, combine milk, egg, vanilla, and melted butter; stir until smooth.
3. Gently fold the wet mixture into the dry ingredients, leaving a few lumps—this keeps the fritters tender.
4. Toss the rhubarb pieces with 2 tbsp sugar and lemon juice; let sit for 5 minutes.
5. Heat oil in a skillet over medium-high heat (about 350°F). Dip each rhubarb piece into the batter, allowing excess to drip off, then carefully place in the hot oil.
6. Fry for 2-3 minutes per side, turning once, until golden brown and crisp.
7. Remove with a slotted spoon, drain on paper towels, and dust generously with powdered sugar.
8. Serve warm, perhaps with a dollop of whipped cream or a drizzle of honey.

Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash more milk; if too thin, sprinkle a little extra flour.
- For extra flavor, fold in a pinch of ground cinnamon into the batter.
- Use a thermometer to keep oil temperature steady; this prevents soggy interiors.