

Apple Fritters



INGREDIENTS:

1 pound tart, firm apples
(or about 2 large apples)

1 tbsp lemon juice

6 tbsp all-purpose flour

1 tbsp granulated sugar

¼ tsp cinnamon

1 tsp baking powder

2 large eggs

2 tbsp butter

Yogurt (optional)

INSTRUCTIONS:

1. Preheat the oven to 200 degrees Fahrenheit and place a baking sheet inside.
2. Peel and core apples, then grate them. Transfer to a clean dishtowel and wring out as much juice as you can.
3. Place grated apple in a medium-sized bowl and toss with lemon juice.
4. In a small dish, whisk together flour, sugar, cinnamon, and baking powder, and toss with the apples, coating them evenly.
5. Lightly beat eggs in a small dish and stir into the apple-flour mixture.
6. Heat a large cast-iron skillet to medium with about 1 tablespoon of butter. Drop tablespoons full of the batter onto the skillet, gently pressing them flat. Fry until they are brown underneath, about 4 minutes, then flip and cook until both sides are browned and crisp. Drain on paper towels for a moment and then transfer to the baking sheet inside the oven to keep warm.
7. Add butter to the skillet for each new batch, and repeat previous step with remaining batter.
8. Serve with yogurt (optional) and enjoy!

