



# Appelbeignets

Apple fritters | 25 pieces

## Ingredients

- ✕ 1 box Koopmans Appelbeignets mix
- ✕ 1 cup of milk
- ✕ 5 apples (ex. Jonagold)
- ✕ Sunflower oil for baking
- ✕ Powdered sugar

## Materials

- ✕ Fryer or deep cooking pot
- ✕ Whisk
- ✕ Apple corer
- ✕ Peeling knife
- ✕ Slotted spoon
- ✕ Colander with kitchen paper

## Steps to make the appelbeignets



### Step 1: Preparations

- ✕ Peel the apples and drill out the cores with the apple corer
- ✕ Cut the apples into 4 to 5 thick slices and pat them dry
- ✕ Heat the oil in a deep fryer to about 375°F

### Step 2: Prepare the batter

- ✕ Put the appelbeignet mix in a mixing bowl and add the milk
- ✕ Stir with a whisk until smooth.

### Step 3: Making the appelbeignets

- ✕ Press three apple slices on both sides into the cinnamon sugar
- ✕ Dip the three sugared apple slices one by one through the batter
- ✕ Fry them in the hot oil for about 3 minutes on both sides until golden brown
- ✕ Remove the fritters from the oil with a slotted spoon
- ✕ Let them drain in the colander
- ✕ Repeat for the other apple slices

### Step 4: Serving

- ✕ Serve the appelbeignets with powdered sugar

### Tips:

- ✕ When baking both oliebollen and apple fritters, first bake the oliebollen and later the apple fritters.
- ✕ Prepare a maximum of two packs at a time