



# Appelbeignets

20 Apple fritters

## Ingredients

- ✕ 5 big apples (ex. Jonagold)
- ✕ 1 ¼ cup lukewarm milk
- ✕ 2 tablespoons cinnamon
- ✕ 2 cups self-raising flour
- ✕ 2 eggs
- ✕ 1 cup fine sugar
- ✕ Pinch of salt
- ✕ Sunflower oil for frying

## Steps to make the appelbeignets

1. Wash and peel the apples and remove the core
2. Cut the apple into slices of about 1/3 inch
3. Meanwhile, heat the sunflower oil to 360°F
4. Mix the cinnamon with the sugar and set aside
5. Make a batter of the self-raising flour, milk, eggs and salt
6. Mix until it is an even batter, similar to a pancake batter
7. Dip an apple ring on both sides in the cinnamon sugar
8. Then dip the apple ring in the batter with a fork and let it drain for a while
9. Slide the apple fritter into the hot oil
10. Bake the beignets for about 5 minutes until golden brown, turn them halfway through, so that they color nicely on both sides
11. Serve the apple fritters with cinnamon sugar or powdered sugar
12. They are best warm, but you can also eat them cold