

Apple Fritters a second Way

Pare six large apples, and with a corer take out the cores, and cut them in slices as thick as a half-crown piece; mix half a pint of cream and two eggs with flour into a stiff batter, put in a glass of brandy, a little lemon-peel shred fine, two ounces of powder-sugar, mix it well up, and then put in the apples; have a pan of hogs-lard boiling hot, put in every slice singly as fast as you can, and fry them quick of a fine gold colour on both sides; then take them out, put them on a sieve to drain, then put them into a dish, and garnish them with preserved or dried sweetmeats, or Seville orange cut in half quarters.

Richard Briggs, The English Art of Cookery, 1798

2 medium or large apples, look for crisp or crunchy varieties like gala, mcintosh, or pink lady apples.

1 cup cream

1 egg

1 cup flour

1 tsp nutmeg

1/4 cup brandy (optional)

Lemon zest

1/4 cup powdered sugar

Lard or oil for frying

1. Pare 2 apples and cut them either into quarters and remove the core, or use a corer to remove the core first and then cut the apple into thin rings.
2. Mix the batter by combining cream, eggs, flour, lemon zest, powdered sugar, and nutmeg into a thick batter. If you choose to add brandy, do so now and add flour if you need to thicken the batter more.
3. Begin to heat frying oil until it shimmers.
4. Coat the apple slices in the batter. Add the slices, one at a time, to the pan. Avoid crowding the pan as this can lower the temperature of the oil and result in greasy fritters.
5. Fry for 2 minutes, and flip to cook the other side for an additional two minutes. Take care not to splash the oil, to avoid burning yourself. The fritters should be golden brown when fully cooked.
6. Lay the finished fritters on a clean cloth or paper towel to draw away excess oil.



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7. Sprinkle powdered sugar on top, if desired, and enjoy warm!

Notes:

Trying to figure out how to get your kids involved? Ask kids to help wash the apples, make the batter, and dip the slices. If your kids have good knife skills ask them to help with slicing the apples for cooking.

If you wish to make this a gluten-free recipe, we recommend using a gum-free flour blend for the best results. The dairy ingredients may be substituted by any non-dairy equivalent.