



APPLE FRITTERS

- 1 1/3 Cups Sifted Flour
- 1/4 Teaspoons Salt
- 2 Teaspoons Baking Powder
- 2 Tablespoons Sugar
- 1 Egg
- 2/3 Cup Milk
- 3 to 4 Tart Apples

DIRECTIONS

1. Sift dry ingredients and add well beaten egg and milk.
2. The batter should be just thick enough to coat the apples.
3. If the batter is too thin, add a little more flour - too thick, a little more milk.
4. Pare, core and dice apples.
5. Combine with batter.
6. Fry in 365 degree oil for 2 to 3 minutes.
7. Dust with confectioners' sugar immediately if desired.