

Sheila's Apple Fritters

*Courtesy of Sheila Velazquez and **In Our Grandmothers' Kitchens***

Ingredients:

1 cup flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
3 tablespoons confectioner's sugar (I actually couldn't find confectioner's sugar and used regular sugar, which worked just fine!)
1 teaspoon cinnamon (optional--Tinky's addition!)
1/3 cup milk
1 egg
2 cups thinly sliced apples (try for a relatively crispy apple; I used galas)
canola or vegetable oil as needed for frying

Instructions:

In a bowl whisk together the flour, the baking powder, the salt, the sugar, and the cinnamon (if you are using it; I loved it). In a smaller bowl whisk together the milk and egg.

Add the wet ingredients to the dry ones and stir just until they are blended. If your batter is a little too wet, add a tiny bit of flour; if it's dry, add a small amount of milk.

Toss in the apples, trying to coat them lightly but thoroughly.

Cover the bottom of a nonstick frying pan with oil and heat it until the oil shimmers. Pop in a few apple pieces at a time and reduce the heat so that the fritters won't cook too quickly. Fry the apple fritters on one side; then the other.

Keep the fritters in a warm oven until their relatives are ready to serve. Or just dole them out to those waiting eagerly at the table as they are ready.

Serves 4 to 6.