

Zucchini Bread Recipes

Apple Fritter Bites Recipe

Crispy apple fritter bites with cinnamon and juicy apple pieces.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt
- [ ] 1 egg, lightly beaten
- [ ] 3/4 cup whole milk
- [ ] 2 tbsp melted butter

Apple Mix

- [ ] 2 medium apples, peeled and diced
- [ ] 1 tbsp brown sugar
- [ ] 1/2 tsp cinnamon
- [ ] 1 tsp lemon juice

For Frying

- [ ] Vegetable oil for deep-frying
- [ ] Powdered sugar for dusting

Instructions

1. In a bowl, combine flour, sugar, baking powder, cinnamon, and salt; whisk to blend.



2. In another bowl, mix egg, milk, melted butter, and a splash of lemon juice; then stir into dry ingredients until just combined.



3. Toss the diced apples with brown sugar, cinnamon, and lemon juice; let sit while the oil heats.



4 Heat oil in a deep pan to 350°F; drop spoonfuls of batter (about 2 tbsp each) into the oil, add a few apple pieces, and fry until golden, about 2-3 minutes per side.



5 Remove fritters with a slotted spoon, drain on a wire rack, and dust generously with powdered sugar.



Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash more milk; if too thin, sprinkle a little extra flour.
- For extra crispness, let the fried bites rest on a wire rack rather than paper towels.
- Feel free to swap apples for pears for a subtle flavor shift.