

Apple Fritters

Ingredients

- 2 egg yolks
- 1/2 c milk
- 2 T brandy
- 1 T unsalted butter, melted
- 1 c flour, all-purpose
- 1 T sugar
- 1/4 t salt
- 1 c vegetable oil
- 2 egg whites
- 4 macintosh apples, or similarly juicy variety such as ida red, cored
- 3 T sugar, for garnish (optional)
- 1/4 c maple syrup, for garnish (optional)

Instructions

In a medium mixing bowl, whisk to combine the egg yolks, milk, brandy, and melted butter. Sift in the flour, sugar, and salt. Combine well using a whisk, and chill for at least 1 hour.

Heat oil in a large nonstick or cast-iron skillet over medium heat. Beat the egg whites until stiff but not dry, using a whisk. Fold egg whites into the batter using a rubber spatula.

Slice apples into 1/4-inch-thick slices; discard the first and last slice of each apple. Dip the apple slices into the batter to coat. Remove with a fork, and gently place in the heated oil. Cook in small batches until deep golden in color, about 1 1/2 minutes per side. Transfer to

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paper-towel-lined plate. Serve immediately with a sprinkling of sugar or a drizzling of maple syrup.