



Mini Apple Fritters

These delicious apple fritters offer a mix of tart apples with sweet glaze. The perfect combination. Made with our [Baking & Pancake Mix](#). 2010 Recipe Contest Honorable Mention recipe by Maralie T.

Yield: between 20–30 fritters

Ingredients

Fritters:

- 2 tbsp butter
- 1-1/2 cups chopped apples
- 1-1/2 cups [Pamela's Baking & Pancake Mix](#)
- 1/2 cup sugar
- 1/2 cup milk
- 1 egg
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon

Glaze:

- 2 cups powdered sugar
- 1 tsp cinnamon
- 2 tbsp water (more or less depending on humidity)

Directions

In a large bowl, mix fritter ingredients (first 9). Mix well. Set aside. In another bowl, mix glaze ingredients and set aside. Pour 1 inch extra virgin olive oil in pan (heat until oil stays bubbly when food is added, NOT boiling). Drop small spoonfuls of mixture into oil, let cook about five minutes per side. Drain on a paper towel for one minute. Drizzle with glaze mixture.

For a healthier version, bake fritters in the oven at 350° for 12 minutes.

Chef's note: If the fritter batter seems to runny, slowly add more mix until desired consistency.

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