

# Apple Fritters



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- 1 cup flour
  - 1-1/2 tsp baking powder
  - 1/2 tsp salt
  - 2 Tbsp sugar
  - 1 egg, beaten
  - 1/2 cup milk
  - 1/2 cup apples, finely chopped
  - 1/2 cup powdered sugar
  - 1 tsp cinnamon
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Sift dry ingredients together. Combine beaten egg and milk. Gradually blend into dry ingredients. Stir in apples, beat well. Drop by spoonful onto hot, greased griddle. Fry on both sides for 2 minutes or until golden brown. Drain on paper towels. Roll in mixture of powdered sugar and cinnamon.

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