

*Portland Nursery Apple Festival Recipes*  
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**Old Fashioned Apple Fritters**

1 cup sifted all purpose flour  
1 ½ teaspoons baking powder  
¼ cup sugar  
1 teaspoon kosher salt  
1 large egg, beaten  
1/3 cup milk  
1 tablespoon melted butter  
2 large firm apples  
Oil for deep frying

Sift the dry ingredients. Combine the liquid ingredients and beat until smooth.

Peel and core the apples and cut each into 8 wedges.

Heat the oil to 370 degrees.

Dip the wedges into the batter and fry until nicely browned (about 4 min)

Drain on paper towels. Dust with confectioners sugar (optional).

**Notes:**