- Prep Time: 20 minutes
- Cook Time: 25 minutes
- Total Time: 45 minutes
- Yield: 12 fritters
- Intensity Level: Easy / Beginner Friendly

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Ingredients

For the Fritters:

- 1 ½ cups all-purpose flour
- ¼ cup granulated sugar

- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt
- 2 large eggs, room temperature
- ½ cup whole milk (or buttermilk for extra tang)
- 2 tablespoons unsalted butter, melted and cooled
- 1 teaspoon vanilla extract
- 2 cups peeled and finely diced apples (about 2 medium apples, such as Honeycrisp or Granny Smith)

For the Vanilla Glaze:

- 1 cup powdered sugar
- 2-3 tablespoons milk

- ½ teaspoon vanilla extract
- Pinch of salt

Instructions

Step 1: Preheat and Prepare (Intensity: Low)
Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper and lightly grease it with non-stick spray. This ensures our fritters don’t stick and makes cleanup a breeze.

Step 2: Mix the Dry Ingredients (Intensity: Low)
In a large mixing bowl, whisk together the flour, granulated sugar, baking powder, cinnamon, nutmeg, and salt. Set aside.

Step 3: Combine the Wet Ingredients (Intensity: Low)
In a separate medium bowl, whisk the eggs until light and frothy. Add the milk, melted butter, and vanilla extract. Whisk until fully combined.

Step 4: Bring the Batter Together (Intensity: Medium)
Pour the wet ingredients into the dry ingredients. Using a spatula, gently fold the mixture until just combined—be careful not to overmix. The batter will be thick and slightly lumpy, which is exactly what we want. Gently fold in the diced apples until they are evenly distributed.

Step 5: Scoop and Shape (Intensity: Medium)
Using a ¼-cup measuring cup or an ice cream scoop, drop mounds of batter onto the prepared baking sheet, spacing them about 2 inches apart. Use the back of a spoon to gently flatten each mound slightly into a ½-inch thick disc. These will puff up and spread a bit as

they bake.

Step 6: Bake (Intensity: Low)
Bake for 22-25 minutes, or until the fritters are golden brown and a toothpick inserted into the center comes out clean. Rotate the pan halfway through baking to ensure even browning.

Step 7: Cool and Glaze (Intensity: Low)
Remove the fritters from the oven and let them cool on the pan for 5 minutes before transferring them to a wire rack to cool completely. While they cool, whisk together the powdered sugar, milk, vanilla, and salt in a small bowl until smooth. Once the fritters are cool, dip the top of each fritter into the glaze, allowing the excess to drip off. Let the glaze set for 10 minutes before serving.

Nutrition Information

Note: The following nutrition facts are an estimate based on the ingredients used in this recipe. Actual values may vary depending on specific brands and portion sizes.

- Serving Size: 1 fritter (with glaze)
- Calories: 185 kcal
- Total Fat: 4.5g
- Saturated Fat: 2.5g
- Cholesterol: 40mg

- Sodium: 160mg
- Total Carbohydrates: 34g
- Dietary Fiber: 1g
- Total Sugars: 20g
- Protein: 3g