



Long Livo

Apple Fritter Bites – Crispy Sweet Snack

15 min
Prep time

4
Servings

15 min
Cook time

Easy
Difficulty

30 min
Total time
American
Cuisine

Ingredients

Main Ingredients

- ☐ 2 large apples, peeled and diced
- ☐ 1 cup all-purpose flour
- ☐ 2 tbsp sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp ground cinnamon
- ☐ 1/4 tsp salt
- ☐ 3/4 cup milk
- ☐ 1 egg, lightly beaten
- ☐ 2 tbsp melted butter
- ☐ Vegetable oil for frying
- ☐ 1 tbsp lemon juice
- ☐ 2 tbsp sugar mixed with 1 tsp cinnamon for dusting

Instructions

- 1 In a bowl, combine flour, sugar, baking powder, cinnamon, and salt; whisk to blend.
- 2 In another bowl, mix milk, egg, melted butter, and lemon juice; pour into dry ingredients and stir until just combined.
- 3 Fold the diced apples into the batter, ensuring each piece is well coated.
- 4 Heat oil in a deep skillet to 350°F; drop tablespoonfuls of batter-apple mixture, frying until golden brown, about 2-3 minutes per side.
- 5 Remove with a slotted spoon, drain on paper towels, then toss immediately in the cinnamon-sugar dust.

Nutrition per serving

210 kcal
Calories

4 g
Protein

28 g
Carbs

9 g
Fat

Tips & notes

- For extra crispness, let the batter rest for 5 minutes before adding apples.
- If the batter feels too thick, thin with a splash of milk.
- Serve warm for the best texture and flavor.