



THE J.M. SMUCKER Co

Apple Rings

Prep Time Cook Time Serves Difficulty

1 hr 10 mins 30 mins 36 N/A

Ingredients

- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

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- 2 tbsp (30 mL) corn starch
- 1 tbsp (15 mL) granulated sugar
- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 egg
- 1 cup (250 mL) milk
- 1/2 cup (125 mL) granulated sugar
- 1/2 tsp (2 mL) ground cinnamon
- 5 medium apples, peeled, cored and sliced into rings, 1/4" (5 mm) thick
- Oil or Shortening for deep-frying

Directions

Step 1:

Combine flour, cornstarch, 1 tbsp (15 mL) sugar, baking powder and salt in large mixing bowl.

Step 2:

Beat egg and milk together in small bowl.

Step 3:

Add liquid to dry ingredients, beating with fork until well blended.

Step 4:

Refrigerate for 60 minutes.

Step 5:

Mix 1/2 cup (125 mL) sugar and cinnamon. Set aside.

Step 6:

Heat 2 to 3" (5-8 cm) oil in deep fryer to 375°F (190°C).

Step 7:

Dip apple slices in batter, allowing excess to drip back into bowl.

Step 8:

Fry 3 to 4 at a time in hot oil for 3 to 4 minutes, or until golden brown, turning frequently.

Step 9:

Drain on paper towels then toss in cinnamon-sugar mixture. Serve warm.

Images

