



THE J.M. SMUCKER Co

Maple Glazed Apple Fritters

Prep Time Cook Time Serves Difficulty

1 hr 30 mins 24 N/A

Ingredients

- **Apple Filling:**
- 2 tbsp (30 mL) butter
- 2 cups (500 ml) apples, peeled and cut in 1/2" (1 cm) chunks, about 3 large apples
- 1/4 cup (50 mL) brown sugar
- 1 tsp (5 mL) ground cinnamon
- **Fritters:**
- 2 eggs
- 1 cup (250 mL) buttermilk
- 1/4 cup (50 mL) butter, melted
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 8 cups (2 L) canola or vegetable oil for frying
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 1/3 cup (75 mL) maple syrup, plus additional if necessary

Directions

Step 2:

Melt butter over medium high heat in large saucepan. Add remaining ingredients and cook, uncovered, 8-10 minutes or until sauce is thick and apples are soft. Set aside to cool.

Step 4:

Heat oil in deep fryer or larger saucepan to 325°F (160°C).

Step 5:

Combine eggs, buttermilk, butter and vanilla in large bowl. Add remaining dry ingredients. Stir to combine. Mix in cooled apple mixture.

Step 6:

Carefully drop about 1 tbsp (15mL) batter into hot oil, frying 2" 3 at a time. Cook 1-2 minutes per side until puffed and golden brown. Drain on paper towels. Cool.

Step 8:

Combine ingredients.

Step 10:

Dip warm fritters in glaze. Enjoy!

Images

