

Long Livo

Apple Fritter Bites Recipe

Mini apple fritters that are crunchy on the outside, tender inside, and packed with warm apple and cinnamon.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt
- [ ] 3/4 cup milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter

Filling & Frying

- [ ] 2 medium apples, peeled and diced
- [ ] 1 tsp lemon juice
- [ ] 1/2 tsp ground cinnamon (extra for apples)
- [ ] Vegetable oil for frying
- [ ] Powdered sugar for dusting

Instructions

1. In a bowl, combine flour, sugar, baking powder, cinnamon, and salt; whisk together.
2. In another bowl, whisk milk, egg, and melted butter; pour into dry ingredients and stir just until combined—lumps are fine.
3. Toss the diced apples with lemon juice and a sprinkle of cinnamon; set aside.
4. Heat oil in a deep skillet over medium-high heat until it shimmers (about 350°F).
5. Drop spoonfuls of batter into the oil, fold in a few apple pieces, and fry until golden, about 2-3 minutes per side.
6. Remove with a slotted spoon, drain on paper towels, and dust lightly with powdered sugar before serving.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the oil temperature steady; too hot will burn the exterior before the apple cooks.
- If the batter feels too thick, thin with a splash of milk.
- For extra flavor, add a pinch of nutmeg to the batter.