

Apple cinnamon zeppole Fritters

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These Easy Cinnamon Apple zeppole Fritters are luscious deep fried donuts filled with apples, full of cinnamon flavor and covered in sugary goodness or a simple glaze.

You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself before setting them out they disappear really quick.

I love apple recipes, but honestly who doesn't? After all with so many different varieties I like to use them in sweet and savory recipes.

What variety of apple you use doesn't matter much. unless you prefer one variety over another. In this Easy Cinnamon Apple zeppole Fritter recipe I used what I had 1 Gala and 2 golden delicious.

3 Tips When Making Apple zeppole Fritters

The first tip when making these Easy Cinnamon Apple zeppole Fritters is the oil you use. Canola oil is the best oil for frying because of it's high smoke point, neutral flavor and high value.

Second. the oil temperature needs to be between 360 and 375 degrees for the fritters to cook all the way through keeping

them crispy on the outside and fluffy on the inside. It's a good idea to invest in a food thermometer or a counter top electric fryer!!!

Third, These Easy Cinnamon Apple Fritters with a generous amount of sugar with still warm or make a simple glaze by mixing 1 cup of powdered sugar with 1 tsp. vanilla and 1 Tbs. of water to drizzle over the fritters.

And lastly please leave me a comment if you make these easy Apple fritter recipe and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice
- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk
- 2 Tbs. melted butter

Instructions

1. Chop the pitted unpeeled apples into small pieces add the juice from one lemon. 1 tsp. of cinnamon and 1 Tbsp. of sugar . Set aside while you make the batter
2. In a large saute pan bring the oil to 350 degrees over moderate heat
3. Mix the flour. baking powder, cinnamon and cloves

4. In a clean bowl beat the egg whites with a pinch of salt until stiff set aside in a separate bowl beat the egg yolks with the sugar until light and fluffy then mix in the milk, vanilla and melted butter
5. Slowly whisk flour mixture into the egg mixture
6. Mix in the apples
7. Fold in the egg whites
8. Drop by heaping Tablespoons into hot oil being sure the oil is hot and not do overcrowd the pan
9. Fry 4 to 5 minutes per side or until golden brown
10. Drain on paper towels sprinkle generously with powder sugar will warm. ENJOY!!!