



APPLE FRITTERS WITH NUTELLA®

Baked Good | Snacking | Autumn | Banqueting

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Yields: 10 servings

Portion: 2 apple fritter rings

INGREDIENTS

- 2/3 cup corn meal
- 1/3 cup all-purpose flour
- 1/2 cup sugar, granulated
- 1 tsp. baking powder
- Pinch of salt
- 1 egg
- 1/2 cup milk
- 1 tbsp. melted butter
- 1/2 tsp. vanilla extract
- 20 apple slices, ring shape
- 5-1/4 oz. Nutella®
- * powdered sugar, optional

Method:

Heat two inches of vegetable oil in a heavy pot over medium to medium-low heat until a deep-fry thermometer inserted in the oil registers 340°F. In a mixing bowl,



combine the flour, granulated sugar, baking powder, and salt. In a separate bowl, beat the egg with a fork, then add the milk, melted butter and vanilla. Gently fold the dry and wet ingredients together until just combined (do not over-mix). Fold in the apples. Saute until golden brown, 4 to 6 minutes. Remove and drain on paper towels. Plate 2 apple slices and top each with 1/4 oz. of Nutella®. Add powdered sugar if desired and serve warm.
