

WARM APPLE DONUTS DUSTED IN CINNAMON SUGAR

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- 2 large apples (Granny smith or Honeycrisp)
- ½ cup milk
- 1 large egg
- 1 teaspoon vanilla extract
- Oil for frying (Vegetable or Canola)
- For the topping ½ cup granulated sugar and 1 teaspoon of ground cinnamon
- Will produce about 12-15 donuts

Directions:

1. First take which ever apples you picked for this recipe and slice them into ¼ inch rings and remove the core. In a bowl whisk flour, sugar, baking powder, salt and cinnamon. In another bowl whisk milk, eggs, and vanilla extract together. Combine the wet and dry ingredients into a smooth batter. Heat oil in a skillet to 350 degrees. Then dip each apple ring into batter letting the excess drip off. Fry in hot oil for 1-2 minutes per side until it turns golden brown. Remove and drain on a paper towel. While the donuts are still warm, toss the donut in the cinnamon sugar mixture and enjoy!

