

Fabulous Apple Fritters

Ingredients

1 ¼ C gluten-free flour blend
1 T baking powder
1/2 cup sugar
1 T cinnamon
¼ t allspice
1 tsp salt
2 tsp vanilla extract
2 eggs
3 tbsp butter substitute (melted)
3/4 cup coconut milk
2-3 large apples peeled, cored and cut into small pieces
olive oil for frying
powdered sugar for dusting (optional)



Directions

Combine gluten-free flour, baking powder, sugar, cinnamon, allspice, and salt in a bowl and mix well. In a separate bowl, combine vanilla extract, eggs, butter substitute, coconut milk, and chopped apples and mix until well combined. Combine all wet and dry ingredients until well combined. Set aside.

Using a large-lip frying pan or deep fryer, heat olive oil (or other oil of your choice) until you can hear it sizzling without anything in it. Add spoonfuls of batter at a time to the hot oil and fry until browned, flipping once to allow both sides to fully brown.

After they are finished, transfer fritters to a cooling rack and place paper towels underneath the rack to catch the leftover oil. After they have cooled for a few minutes, sprinkle with powdered sugar. Best served hot!

*Optional – you can also make the **frosting** that goes with my Cinnamon Rolls to dip these in (BONUS recipe in “Glairy-Free,” which is available on your download page **HERE**). It makes them extra yummy!!!

Optional – **you can also make these with peaches! Just add an additional ¼ C of gluten-free flour to compensate for the extra liquid in your batter.

Enjoy!!

BONUS RECIPE