

Choco Fever Dream

Apple Fritter Bites – Crispy Sweet Snack

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large apples, peeled and diced
- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt
- [ ] 3/4 cup milk
- [ ] 1 egg, lightly beaten
- [ ] 2 tbsp melted butter
- [ ] Vegetable oil for frying
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp sugar mixed with 1 tsp cinnamon for dusting

Instructions

1. In a bowl, combine flour, sugar, baking powder, cinnamon, and salt; whisk to blend.
2. In another bowl, mix milk, egg, melted butter, and lemon juice; pour into dry ingredients and stir until just combined.
3. Fold the diced apples into the batter, ensuring each piece is well coated.
4. Heat oil in a deep skillet to 350°F; drop tablespoonfuls of batter-apple mixture, frying until golden brown, about 2-3 minutes per side.
5. Remove with a slotted spoon, drain on paper towels, then toss immediately in the cinnamon-sugar dust.

Nutrition per serving

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

Tips & notes

- For extra crispness, let the batter rest for 5 minutes before adding apples.
- If the batter feels too thick, thin with a splash of milk.
- Serve warm for the best texture and flavor.