



Apple Fritters with Maple Glaze

MAKES ROUGHLY 20 3-INCH FRITTERS

Ingredients:

Apple Fritters:	Maple Glaze:
1½ cups all-purpose or gluten-free flour	1½ cups powdered sugar
¼ cup sugar	1 tablespoon oat milk
2 teaspoons baking powder	1 tablespoon Spotlight™ Oil
½ teaspoon salt	½ cup pure maple syrup
1 teaspoon cinnamon	1 teaspoon vanilla extract
¼ teaspoon nutmeg	¼ teaspoon kosher salt
½ cup oat milk	
1 teaspoon apple cider vinegar	
1 teaspoon vanilla extract	
2 eggs	
3 tablespoons unsweetened applesauce	
2 large apples peeled, cored and diced into ½-inch dice	
Spotlight™ Oil for frying	

Preparation:

Place a wire rack over a baking sheet and set it next to your deep fryer.

Apple Fritters:
Whisk together flour, sugar, baking powder, salt, cinnamon, and nutmeg in medium bowl. Make a well in the center and add the wet ingredients. Stir just to combine. Fold in the apples.

Heat 3 inches of Spotlight™ Oil in a Dutch oven or heat your deep fryer to 350 °F. Using a ¼ cup measuring cup, or a 1 oz ice cream scoop, gently drop fritter batter into the hot Spotlight™ Oil. Fry for 1½ to 2 minutes on each side. If the fritters are browning too quickly turn the heat down. Using a slotted spatula or spider, transfer the fritters to the wire rack to drain.

Maple Glaze:
Whisk all ingredients together until smooth. Dip each fritter in the glaze, turning over to make sure both sides are coated. Allow any excess to drop off before placing back on wire racks to air dry.