

Apple Fritters

The little apple-cinnamon nooks and crannies within this apple cider fritter make this doughnut worth the effort. Crisp and sweet from the glaze on the outside and perfectly risen and sweet inside.

Makes 1 dozen

1 2/3 Cups All-Purpose Flour

1 ½ tsp quick-rise yeast

2 Tbsp white sugar

2 Tbsp EVOO

½ cup milk

2 eggs

1 tsp sea salt

Apple Filling

2 medium-sized apples

1 Tbsp EVOO (Koroneiki, Leccino or Coratina)

1 tsp ground cinnamon

2 Tbsp white sugar

2 tsp Cinnamon Pear Dark Balsamic

Glaze

1 cup icing sugar

2 Tbsp apple juice

Olive oil for frying

Using a stand mixer with a dough hook, add all dry ingredients, then add olive oil, milk, and eggs on low speed. Mix until the dough forms a loose ball. Move the dough to an oiled bowl and cover with a clean dish towel. Let the dough rest in a warm area until doubled in size, about 30 minutes

In a non-stick pan, add olive oil and warm over medium heat. Add apples, sugar, and spices. Sauté for 6 to 7 minutes, stirring to dissolve the sugar, then stir in the balsamic and cook for another 4-5 minutes. Set aside to cool, about 15 minutes.

In a shallow bowl, whisk together the glaze ingredients to make a thick glaze that is still pourable.

Transfer the risen dough to a lightly floured surface and roll it into a large 12-by-16-inch rectangle. Sprinkle half the surface evenly with half the apples, and then fold the remaining dough over top and pat it down, and roll gently to press the apples into the dough. Sprinkle

the remaining apples over half the dough again and fold over the remainder. Gently pinch the sides together and pat the dough to keep the apples in. Then roll into an 8-by-10-inch rectangle. Using a sharp knife or pizza cutter, slice the dough into 12 pieces.

Line a baking sheet with parchment paper. Gently shape or roll each fritter into a ball, pinching the seams together, so the apples stay together, and place each on the prepared baking sheet. Spray the fritters lightly with cooking spray, then cover with plastic wrap and let sit 25 to 30 minutes until risen, and when poked gently with your finger, leaves a small indent.

In a high-sided frying pan or Dutch Oven, add enough EVOO to come up 2" up the side. Heat over medium heat until the temperature reaches 350°F; try to maintain this temperature by using a clip-on thermometer.

Place a wire baking rack over a few pieces of paper towel. Begin adding two or three fritters at a time to the oil and fry until golden to dark brown, flipping halfway through cooking—about 4 minutes per side. Remove from oil with a slotted spoon or spider and let drain on the baking rack about 30 seconds, then dip in the glaze and return to the rack to set. Repeat with the remaining fritters.

Let it set for about 10 minutes, then serve. They are best enjoyed the day they are made, but can be stored in an airtight container for up to 3 days.