

Apple Fritters

This is Karen DeMasco's recipe from **The Craft of Baking**. Beer in the batter makes them light and crispy. Karen suggests that when dipping the apples into the batter, loop the apple rings over your finger for ease and to get the fullest coverage. I love these with vanilla ice cream and caramel sauce.

Makes 10

$\frac{3}{4}$ cup plus 2 tablespoons unbleached all-purpose flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon cinnamon
1 teaspoon kosher salt
2 large eggs, separated
1 $\frac{1}{2}$ teaspoons melted butter
1 teaspoon pure vanilla extract
 $\frac{1}{2}$ cup beer (lager or pilsner)
1 large firm baking apple (Granny Smith, Mutsu, Crispin or Honeycrisp)

1 tablespoon sugar
 $\frac{1}{4}$ teaspoon cinnamon

Peanut oil for frying

6 tablespoons sugar
 $\frac{1}{2}$ teaspoon cinnamon
pinch of salt

1. In a small bowl, whisk together the flour, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon and salt.
2. In a large bowl, whisk together the egg yolks, butter and vanilla. Whisk in one third of the flour mixture and then one third of the beer into the egg yolk mixture, just to combine. Add the rest of the flour mixture and beer in two additions; whisk well to combine. Set the batter aside to rest for 30 minutes.
3. While the batter is resting, peel, core and slice apples into 10 $\frac{1}{8}$ thick rings. Spread out the rings on a baking sheet. Stir together 1 tablespoon sugar and $\frac{1}{4}$ teaspoon cinnamon and sprinkle over the apple slices. Let the slices sit for 20 minutes to soften and absorb the sugar.
4. Whisk the egg whites to soft peaks, and gently but thoroughly fold them into the batter.
5. In a wide shallow bowl, whisk together the remaining 6 tablespoons sugar, $\frac{1}{2}$ teaspoon cinnamon and pinch of salt.

6. Fill a high sided skillet or wide pot with 2 inches of oil, and heat the oil to 375° F. In batches, dip the apple rings into the batter to coat both sides, and fry, turning once, until the fritters are golden and crisp, about 3 minutes. Drain on paper towels, immediately toss in the cinnamon sugar mixture, and serve warm.