

Treasure Barrel

Apple Fritter Bites

Golden, bite-size apple fritters that are crisp on the outside and soft inside.

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup buttermilk
- [ ] 1 large egg, beaten
- [ ] 1 tsp vanilla extract

Apple Mix

- [ ] 2 medium apples, diced
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp ground cinnamon
- [ ] 2 tbsp maple syrup

For Frying

- [ ] Vegetable oil, enough for 1-inch depth
- [ ] Extra granulated sugar for dusting

Instructions

1. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, combine buttermilk, beaten egg, and vanilla; pour into dry ingredients and stir until just combined.
3. Toss diced apples with lemon juice, cinnamon, and maple syrup; let sit 5 minutes.
4. Fold the apple mixture into the batter, then gently drop spoonfuls into hot oil, frying until golden brown, about 2-3 minutes per side.
5. Remove bites onto a paper-towel lined plate, dust with a light sprinkle of sugar, and serve warm.

Nutrition per serving

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

Tips & notes

- Do not over-mix the batter; a few lumps are fine.
- Maintain oil temperature; if it drops, the bites absorb more oil.
- Serve immediately for best texture.