



Recipe from the Ginny's *Meals in Minutes*

### **Apple Fritters with Snow**

Vegetable oil, for frying  
4 apples, Red and Golden Delicious recommended  
2 teaspoons lemon juice (1 wedge will do)  
2 cups complete pancake mix, any brand  
1 ½ cups water  
½ teaspoon ground nutmeg (or freshly grated)  
½ cup confectioner's sugar

Heat 1-inch vegetable oil on medium to medium high heat. If you wish to test the oil, put a piece of bread into the oil. If it turns a deep golden brown color in a count of 40 seconds, the oil is ready.

Core the apples. Cut into ¼ inch thick slices (across), forming apples rings. Squeeze apples with the juice of a wedge of lemon to prevent browning.

Mix together pancake mix and water, season with nutmeg. Place confectioner's sugar in a strainer. Place paper towels on work surface for draining. Do apples in small batches of 5-6 slices – coat apple rings in batter and fry 2-3 minutes or until golden brown. Transfer to paper towels to drain.

Top fritters with sugar and have dips ready-to-serve. Chocolate or caramel sauce can be used. Enjoy!