

## INGREDIENTS

SERVINGS 6-8

YIELD 24 slices

- 6 baking apples (Spy, Red Delicious and Granny Smith work well)
  - 1 cup flour
  - 2 teaspoons baking powder
  - $\frac{1}{4}$  teaspoon salt
  - 1 egg
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- $\frac{1}{2}$  cup milk

## DIRECTIONS

1. Peel and core apples, cut into slices to form rings about  $1\frac{1}{2}$  centimetres thick.
2. Beat egg into milk and add to dry ingredients. Result should be the consistency of pancake batter.
3. Dip apple rings into batter and deep fry at 350\* until golden brown on both sides. Do not overcrowd, fry 3 or 4 slices at a time allowing plenty of space to flip the slices over.
4. Drain on paper towels and let cool for 30 minutes.
5. Place on a tray and sprinkle with icing sugar. (Also good plain).

