

Apple Cinnamon Fritters

Ingredients

Vegetable oil for deep frying

- 2 cups Original Bisquick™ mix
- 1/2 cup cold water
- 1 egg
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 large unpeeled Granny Smith apple, chopped (about 1 3/4 cups)
- 1/4 cup powdered sugar



1. In deep fryer or 4-quart heavy saucepan, heat oil to 350°F.
2. In large bowl, stir Bisquick mix, water, egg, granulated sugar and cinnamon. Fold in apple. Working in batches, drop batter by tablespoonfuls into hot oil. Cook 2 to 3 minutes, turning occasionally, or until golden brown. Use a metal slotted spoon to remove fritters from oil; drain on paper towels.
3. Before serving, sprinkle fritters with powdered sugar.