

Baked Apple Fritters 2

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Ingredients

3/4 cup granulated sugar
1/4 cup unsalted butter, room temperature
1 large egg, room temperature
1 teaspoon vanilla extract
1 cup plain Greek yogurt
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/2 cups diced apple, peeled and cored
powdered sugar for sprinkling, optional
caramel sauce for dipping, optional

Directions

Preheat the oven to 350 degrees F. Lightly coat the cups of a mini muffin pan or a donuts hole pan with cooking spray.

In a large bowl beat the sugar and butter together until fluffy. Beat in the egg followed by the vanilla. Add the yogurt and beat until well combined. In a separate bowl, combine the flour, baking powder, salt, cinnamon, and nutmeg. Stir with a whisk. Add to the butter yogurt mixture and gently fold with a rubber spatula until the batter comes together. Gently fold in the apples.

Fill the cups of the prepared pan with about 1 tablespoon of batter. (There will be extra batter. Use a second pan if you have one or refrigerate the batter until the first set of fritters has finished baking. Repeat with the remaining batter once the pan has cooled completely.)

Bake for 15-17 minutes or until a toothpick inserted into the center comes out clean. Remove the fritters from the oven. Using oven mitts, adjust the rack to the second position from the top. (Use caution, the oven is still very hot) Turn the broiler to high and wait 3 minutes. Return the fritters to the oven until the tops are lightly toasted, about 30 seconds. (Stay by the oven and keep a close eye on the fritters. The broiler is very hot and can easily burn the fritters if left unattended.)

Transfer the fritters to a wire rack to cool for 5 minutes. Dust the tops with powdered sugar and serve with caramel sauce for dipping.