

Apple Fritters

(Sure to make your students smile)

Batter:

- 1 cup flour
- 1 cup milk
- 1 cup vegetable oil
- 1 teaspoon baking powder
- 1 egg
- Cinnamon sugar to sprinkle on fritters after frying

Combine all ingredients in order and have children stir thoroughly with a wooden spoon. If 10 children each stir as they slowly count to 25 the batter will be perfectly blended and ready for the apple chunks to be dipped for frying.

*Adult supervision is required for the cooking steps (next):

1. Heat oil in an electric frying pan or electric fryer to 375 degrees.
2. Dip apple slices left from Critter making into batter and carefully drop into hot oil with a spoon. Fry approximately 5 pieces at a time until lightly brown.
3. Remove with a slotted spoon to paper towel to cool.
4. Sprinkle with cinnamon sugar.
5. Munch! Yummy! Now watch your "classroom critters" wear smiles.

Who said you can't teach an old apple new tricks! Have fun creating critters and munching fritters.

Until next month,
Lynn

