

Easy Baked Apple Fritters with Cinnamon and Vanilla Glaze

Craving that apple fritter flavor without the mess and oil of deep frying? These



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Fritters:

- 2 cups all-purpose flour
- ... cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- ... teaspoon nutmeg
- $\frac{1}{2}$ cup milk
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 tablespoons melted butter
- $\frac{1}{2}$ cups diced apples (about 2 medium apples)

For the Glaze:

- 1 cup powdered sugar
- 2-3 tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla extract

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Line a baking sheet with parchment paper.
3. Mix the Dry Ingredients: In a large bowl, whisk together flour, sugar, baking powder, salt, cinnamon, and nutmeg.
4. Combine the Wet Ingredients: In another bowl, whisk together milk, eggs, vanilla, and melted butter.
5. Make the Batter: Stir the wet mixture into the dry ingredients until just combined.
6. Gently fold in the diced apples.
7. Shape and Bake: Drop spoonfuls of batter onto the baking sheet, shaping into small mounds.
8. Bake for 15-18 minutes or until golden and a toothpick comes out clean.
9. Glaze and Cool: While fritters bake, whisk together powdered sugar, milk, and vanilla to make the glaze.
10. Let fritters cool slightly, then drizzle or dip in glaze.
11. Let the glaze set for a few minutes before serving.

SWAPS & NOTES

& Swaps Apples : Use firm, sweet varieties like Honeycrisp or Fuji for best texture.

Milk : Any dairy or plant-based milk works.

Glaze : Add a pinch of cinnamon or maple extract for extra fall flavor.

Add-ins : Chopped walnuts, pecans, or a handful of raisins for texture.

TIPS FOR SUCCESS

Don't overmix the batter-gentle folding keeps the fritters light.

Line your baking sheet to prevent sticking and easy cleanup.

Let the fritters cool a few minutes before glazing so it doesn't melt off.

Store unglazed fritters to preserve texture, and glaze just before serving if making ahead.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-baked-apple-fritters-with-cinnamon-and-vanilla-glaze/>