

## Fall Favorite: Glazed Baked Apple Fritters You Can Whip Up Anytime

, you'll be baking these on repeat.



OVEN  
**350°F**

TIME  
**18 min**

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### INGREDIENTS

For the Fritters:

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

For the Glaze:

- 1 cup powdered sugar
- 2-3 tbsp milk
- $\frac{1}{2}$  tsp vanilla extract

### DIRECTIONS

- 1. Prep Your Oven:** Preheat to 350°F (175°C). Line a baking sheet with parchment paper.
- 2. Mix the Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, salt, cinnamon, and nutmeg.
- 3. Combine the Wet Ingredients:** In a separate bowl, whisk the milk, eggs, vanilla, and melted butter until smooth.
- 4. Make the Batter:** Pour the wet ingredients into the dry ingredients. Stir gently until just combined-don't overmix. Fold in the diced apples.
- 5. Shape and Bake:** Spoon the batter onto your lined baking sheet in small mounds, about ... cup each. Gently shape into rounds. Bake for 15-18 minutes, or until golden and a toothpick comes out clean.
- 6. Make the Glaze:** While fritters cool, whisk together powdered sugar, milk, and vanilla until smooth.
- 7. Glaze and Set:** Once fritters are cool enough to handle, drizzle or dip them in glaze. Let the glaze set before serving.

### TIPS FOR SUCCESS

Use tart apples like Granny Smith or Honeycrisp for the best flavor contrast.

Don't overmix the batter or the fritters can turn tough.

Add-ins : For extra flair, try adding chopped walnuts or a pinch of ground clove. ?

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

Original recipe: <https://chefmaniac.com/fall-favorite-glazed-baked-apple-fritters-you-can-whip-up-anytime/>