

## Easy Apple Fritters in the Oven - Like Grandma's, But Healthier

skip the frying but keep all the golden, old-fashioned flavor you remember from childhood.



**OVEN**  
**375°F**

**TIME**  
**20 min**

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### INGREDIENTS

2 cups all-purpose flour  
¾ cup sugar  
2 tsp baking powder  
¼ tsp salt  
1 ½ tsp cinnamon  
2/3 cup milk  
2 large eggs  
1 tsp vanilla extract  
2 tbsp melted butter  
2 cups peeled, diced apples (Granny Smith or Honeycrisp)

#### Optional Glaze:

1 cup powdered sugar  
2 tbsp milk  
¼ tsp vanilla extract

#### Swaps & Notes:

Apple swap: Any firm apple works-try Fuji or Pink Lady for a sweeter fritter.

Gluten-free? Use a 1:1 GF flour blend.

Want extra crunch? Toss in some chopped walnuts or pecans.

More spice? Add a pinch of nutmeg or allspice to the batter.

#### Instructions:

Preheat and prepPreheat oven to 375°F (190°C).  
Grease or line a muffin tin or baking sheet.

Mix the dry ingredients In a large bowl, whisk together flour, sugar, baking powder, salt, and cinnamon.

Mix the wet ingredients In a separate bowl, whisk together milk, eggs, vanilla, and melted butter.

Combine and fold Gently stir the wet mixture into the dry ingredients until just combined. Fold in the diced apples.

Scoop and bake Spoon the batter onto a baking sheet in mounds (like drop biscuits), or into a greased muffin tin. Bake for 15-18 minutes, until golden brown and a toothpick comes out clean.

Glaze or dust While warm, drizzle with the optional glaze or dust with powdered sugar. Serve immediately for the ultimate cozy bite.

Tips for Success:

Don't overmix-gentle folding keeps the fritters tender.

Let fritters cool slightly before glazing to prevent it from melting off.

For a bakery-style finish, double-glaze once cooled for an extra sweet coating.

Serving Suggestions & Pairings:

A hot cup of coffee or chai

A glass of Blueberry Lemonade for a fresh, fruity contrast

Serve alongside Pumpkin Spice Muffins for the ultimate fall brunch spread

Storage & Leftovers:

## DIRECTIONS

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2. Mix the dry ingredients: In a large bowl, whisk together flour, sugar, baking powder, salt, and cinnamon.
3. Mix the wet ingredients: In a separate bowl, whisk together milk, eggs, vanilla, and melted butter.
4. Combine and fold: Gently stir the wet mixture into the dry ingredients until just combined. Fold in the diced apples.
5. Scoop and bake: Spoon the batter onto a baking sheet in mounds (like drop biscuits), or into a greased muffin tin. Bake for 15-18 minutes, until golden brown and a toothpick comes out clean.
6. Glaze or dust: While warm, drizzle with the optional glaze or dust with powdered sugar. Serve immediately for the ultimate cozy bite.
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10. Serving Suggestions & Pairings: These fritters are delicious on their own, but they pair beautifully with:
11. A hot cup of coffee or chai
12. A glass of : Blueberry Lemonade for a fresh, fruity contrast
13. Serve alongside : Pumpkin Spice Muffins for the ultimate fall brunch spread

14. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
15. Reheat: Pop in the toaster oven or microwave for 10-15 seconds.
16. Freeze: Skip the glaze and freeze baked fritters for up to 2 months. Thaw and glaze before serving.
17. More Recipes You'll Love: Keep the cozy baking going with these seasonal favorites:
18. Caramel : Apple Pie Cookies
19. Old-: School No-Bake Cookies
20. Chocolate : Chip Cookie Bites
21. Final Thoughts: These Warm Baked Apple Fritters are proof that some traditions deserve to be kept-and made even easier. They're simple, soul-warming, and just the right balance of sweet and spiced. Whether it's fall or any time of year, this is one of those recipes you'll turn to again and again.
22. Tried them? I'd love to hear what you thought! Tag @chefmaniac and show me your fritters-bonus points for extra glaze or a scoop of vanilla ice cream on top. ?

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-apple-fritters-in-the-oven-like-grandmas-but-healthier/>