

Easy Baked Apple Fritters - No Frying, All the Flavor

Baked Apple Fritters: A Lighter Take on a Classic Treat



OVEN
375°F

TIME
18 min

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INGREDIENTS

For the Fritters:

- 2 apples, peeled and diced
- 1 cup all-purpose flour
- ... cup sugar
- 1⁰⁰/₁₀₀ tsp baking powder
- ⁰⁰/₁₀₀ tsp cinnamon
- ... tsp salt
- ⁰⁰/₁₀₀ cup milk

1 egg

1 tsp vanilla extract

2 tbsp melted butter

For the Glaze:

... cup powdered sugar

1 tbsp milk

Ingredient Tips & Substitutions:

Apples: Granny Smith gives a tart contrast, while Honeycrisp or Fuji add extra sweetness.

Dairy-Free: Swap in almond or oat milk and use vegan butter.

Spices: Add a pinch of nutmeg or apple pie spice for deeper fall flavor.

Optional Add-Ins: A handful of chopped pecans or walnuts adds texture.

How to Make Them - Step-by-Step:

1 Prep the Oven & Pan:

2 Mix Dry Ingredients:

3 Combine Wet Ingredients:

4 Make the Batter:

5 Shape & Bake:

6 Glaze & Serve:

Tips for Success:

Uniform Apple Chunks: Dice apples evenly for consistent texture.

Don't Overmix: A light hand ensures fluffy fritters.

Serve Warm: These are best enjoyed fresh out of the oven while the glaze is slightly melty.

Storage & Reheating:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm in a 300°F oven for 5 minutes or microwave for 15-20 seconds.

Freeze: Freeze unglazed fritters for up to 1 month.

Thaw and glaze before serving.

Serving Suggestions:

DIRECTIONS

1. **Prep the Oven & Pan:** Preheat your oven to 375°F (190°C) and lightly grease a baking sheet or line with parchment paper.
2. **Mix Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, cinnamon, and salt.
3. **Combine Wet Ingredients:** In a separate bowl, whisk the milk, egg, vanilla extract, and melted butter until smooth.
4. **Make the Batter:** Gently stir the wet ingredients into the dry until just combined. Fold in the diced apples carefully-do not overmix.
5. **Shape & Bake:** Drop spoonfuls of the batter onto the prepared baking sheet, leaving space between each. Bake for 15-18 minutes, until golden brown and firm to the touch.
6. **Glaze & Serve:** Whisk together powdered sugar and milk to form a smooth glaze. Drizzle over warm fritters and serve immediately.
7. **Tips for Success:** Uniform Apple Chunks: Dice apples evenly for consistent texture.
8. **Don't Overmix:** A light hand ensures fluffy fritters.
9. **Serve :** Warm: These are best enjoyed fresh out of the oven while the glaze is slightly melty.
10. **Storage & Reheating:** Fridge: Store in an airtight container for up to 3 days.
11. **Reheat:** Warm in a 300°F oven for 5 minutes or microwave for 15-20 seconds.
12. **Freeze:** Freeze unglazed fritters for up to 1 month. Thaw and glaze before serving.

13. Serving Suggestions: Pair these fritters with a hot cup of cider or coffee for the ultimate fall snack. Or, add them to a cozy brunch spread alongside:
14. These : Pumpkin Delight Dessert Bars - a no-bake fall favorite
15. These 3-: Ingredient Chocolate Chip Oatmeal Cookies - for a nutritious contrast
16. These : Caramel Apple Pie Cookies - the perfect pairing for a fall cookie platter
17. More Recipes You'll Love: Keep the cozy vibes going with:
18. These : Rainbow Sprinkle Cookies - a pop of color and cheer
19. These : No-Bake Peanut Butter Oatmeal Bars - great for meal prep or gifting
20. Final Thoughts: These Baked Apple Fritters are a smart, simple way to enjoy a beloved fall dessert without frying. With just the right amount of sweetness, warm apple flavor, and that irresistible glaze, they're bound to become your new go-to treat when the apple cravings hit.
21. Tried them? Tag us on social and show off your fritter creations! Follow Chef Maniac for more fresh takes on comforting classics.

TIPS FOR SUCCESS

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

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