

Easy Canned Peach Fritters: Crispy & Sweet Treat

There's something incredibly comforting about a warm, golden-brown fritter, and these



OVEN
375°F

TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can (15 oz) sliced peaches, drained and chopped
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 large egg
- $\frac{1}{2}$ cup milk (dairy or non-dairy)
- 1 teaspoon vanilla extract
- Oil for frying (vegetable, canola, or sunflower oil)

Powdered sugar for dusting (optional, but highly recommended!)

Swaps and Notes:

Peaches: While canned sliced peaches are super convenient, you could also use fresh peaches (peeled and diced) if they're in season. Just ensure they are ripe and sweet. Frozen peaches (thawed and well-drained) could also work.

Milk: Any type of milk will work here - whole, skim, almond, or soy milk.

Spices: Feel free to adjust the amount of cinnamon to your liking. A pinch of nutmeg or cardamom could also add a lovely depth of flavor.

Sweetener in Batter: This recipe relies on the sweetness of the peaches and optional powdered sugar. If you prefer a sweeter fritter, you can add 1-2 tablespoons of granulated sugar to the dry ingredients.

Oil for Frying: Use a neutral-flavored oil with a high smoke point.

Toppings: Beyond powdered sugar, consider a drizzle of honey, maple syrup, or a dollop of whipped cream or vanilla ice cream for an extra indulgent treat.

Directions:

Prepare Peaches: Start by opening your can of sliced peaches. Drain them thoroughly in a colander, then pat them dry with paper towels. Chop the drained peaches into bite-sized pieces. Set them aside for later.

Mix Dry Ingredients: In a medium mixing bowl, whisk together the all-purpose flour, baking powder, ground cinnamon, and salt. This is your essential dry mix, ensuring everything is evenly distributed.

Combine Wet Ingredients: In a separate smaller bowl, crack and beat the large egg. Then, add in the milk and vanilla extract. Whisk these wet ingredients together until they are well combined and smooth.

Combine Wet and Dry: Pour the wet ingredients into the bowl with the dry mixture. Using a spatula or wooden spoon, stir gently until just combined. Be careful not to overmix the batter; a few small lumps are perfectly fine and will lead to more tender fritters.

Fold in Peaches: Gently fold the lovely chopped peaches into the batter. Stir carefully to ensure they are evenly distributed throughout the mixture without mashing them too much.

Heat Oil for Frying: Grab a deep skillet or a sturdy frying pan (a cast-iron skillet works wonderfully here). Pour about 2 inches of oil into the pan and heat it over medium heat until it reaches 350-375°F (175-190°C). If you have a kitchen thermometer, it's a great tool to ensure the ideal frying temperature.

Fry the Fritters: Once the oil is hot and ready, use a spoon (or two spoons) to drop dollops of the peach batter into the hot oil. Be mindful not to overcrowd the pan; fry in batches to maintain a consistent oil temperature.

Cook Until Golden: Fry each fritter for about 2-3 minutes per side, flipping once, until they are beautifully golden brown and crispy on both sides, and cooked through.

Drain Excess Oil: Once the fritters are done, carefully remove them from the oil with a slotted spoon and transfer them to a plate lined with paper towels to drain any excess oil.

Serve Warm: For a delightful finishing touch, dust them generously with powdered sugar if you like. Serve these crispy, peachy delights warm, and enjoy!

Tips for Success:

Drain Peaches Thoroughly: Excess moisture from the canned peaches can make your batter too thin and your fritters soggy. Pat them dry after draining.

Don't Overmix Batter: Just like with muffins, overmixing develops gluten, which can lead to tough fritters. Mix only until the ingredients are just combined.

Maintain Oil Temperature: A consistent oil temperature is key for crispy, non-greasy fritters.

If the oil is too cool, they'll soak up oil; if too hot, they'll burn outside before cooking inside.

Fry in Batches: Crowding the pan drops the oil temperature. Frying in small batches ensures each fritter cooks evenly and crisps up perfectly.

Serve Immediately: Fritters are always best enjoyed warm and fresh when they are at their crispiest.

Serving Suggestions and Pairings:

DIRECTIONS

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16. **Serving Suggestions and Pairings:** These Canned Peach Fritters are incredibly versatile and can be enjoyed in many ways. They make a fantastic, sweet breakfast or brunch item, a comforting afternoon snack, or a quick and easy dessert.
17. **Serve them simply dusted with powdered sugar.**
18. **Add a side of whipped cream or a scoop of vanilla ice cream for extra indulgence.**
19. **A drizzle of maple syrup or honey could also be a delicious addition.**
20. **Pair them with a cup of coffee or tea for a cozy treat.**
21. **For other comforting baked goods and quick desserts, you might also enjoy:**
22. **My This : Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas for another delicious, moist bake.**
23. **And for a perfect fall treat, try : These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat.**
24. **Storage and Leftover Tips:** Peach fritters are definitely best enjoyed fresh. However, if you have any leftovers, store them in an airtight container at room temperature for up to 1-2 days. To reheat and regain some crispness, the best method is to warm them in a toaster oven or air fryer for a few minutes until heated through and the exterior crisps up again. Microwaving is not recommended as it will make them soft and less appealing.
25. **More Recipes You Will Love:** If you loved the

simplicity and deliciousness of these fritters, here are a few more easy-to-make sweet treats that are sure to please:

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

Original recipe: <https://chefmaniac.com/easy-canned-peach-fritters-crispy-sweet-treat/>