

Delicious Fresh Peach Fritters: Crispy, Juicy & Easy Summer Treat

Delicious Fresh Peach Fritters: A Taste of Summer in Every Crispy Bite!



OVEN
350°F

TIME
3-4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon (for batter)
1 large egg
1/2 cup milk (whole or 2%)
1 tablespoon vegetable oil (for batter)
2 cups fresh ripe peaches, peeled, cored, and diced (about 2-3 medium peaches)
Vegetable oil for frying (about 3-4 inches deep in a pot/Dutch oven, such as canola or peanut oil)
1 cup powdered sugar
2-3 tablespoons milk or peach juice (from dicing peaches)

Swaps and Notes:

Peaches: Use ripe but firm peaches that are easy to peel and dice. You can blanch them quickly in boiling water for 30 seconds to make peeling easier. If using frozen peaches, thaw and drain them very well.

Milk: Whole milk or 2% milk works best for the batter. Buttermilk can be used for a tangier flavor and softer fritters.

Vegetable Oil (for batter): A neutral oil like canola or sunflower oil works fine.

Cinnamon: Adds a warm, comforting spice note that

pairs beautifully with peaches. A tiny pinch of nutmeg could also be added.

Frying Oil: Use a neutral oil with a high smoke point for best frying results.

Glaze Liquid: Using a little peach juice (squeezed from the diced peaches) in the glaze will intensify the peach flavor. Otherwise, milk works perfectly.

Don't Overmix: As with most quick breads and fritters, mix until just combined to ensure a tender texture.

Directions:

Prepare Peaches: Peel, core, and dice the fresh ripe peaches into small, uniform pieces (about ½-inch). Set aside.

Make Dry Batter Mixture: In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, salt, and ½ teaspoon ground cinnamon. Whisk until thoroughly combined.

Make Wet Batter Mixture: In a separate medium bowl, whisk together the large egg, ½ cup milk, and 1 tablespoon vegetable oil until well combined.

Combine Batter: Pour the wet ingredients mixture into the dry ingredients. Mix with a spoon or spatula until just combined. Do not overmix; a few lumps are fine, and overmixing will lead to tough fritters.

Fold in Peaches: Gently fold in the diced peaches into the batter, mixing until they are evenly distributed.

Heat Oil for Frying: In a deep pot or Dutch oven, heat 3-4 inches of vegetable oil for frying over medium-high heat. Use a thermometer to maintain the temperature between 350°F (175°C) and 375°F (190°C).

Fry Fritters in Batches: Once the oil is at temperature, carefully drop rounded tablespoonfuls of batter into the hot oil, working in batches of 4-5 fritters to avoid overcrowding the pot (overcrowding will drop the oil temperature too much, leading to greasy fritters). Fry for 3-4 minutes, turning them occasionally with a slotted spoon or tongs, until they are beautifully golden brown and cooked through. Tip: Cook one test fritter first, cut it open to check if the peach pieces are tender and the batter is cooked through before proceeding with the rest of the batch.

Drain Fritters: Remove the fried fritters with a slotted spoon and transfer them to a wire rack lined with paper towels to drain any excess oil.

Prepare Glaze (Optional): While the fritters are still warm, prepare the glaze. In a small bowl, whisk together the powdered sugar and 2-3 tablespoons milk or peach juice (from dicing peaches) until a smooth, drizzling consistency is reached.

Glaze & Serve: Drizzle the glaze generously over the warm fritters. Serve immediately and enjoy these delightful treats!

Tips for Success:

Ripe Peaches are Key: Choose ripe, fragrant peaches for the best flavor, but make sure they're not overly soft, which can make them mushy in the fritter.

Oil Temperature Control: Maintaining a consistent oil temperature is crucial for crispy, evenly cooked fritters that aren't greasy. A thermometer is highly recommended.

Don't Overmix Batter: Mix just until the dry ingredients are incorporated to keep the fritters tender.

DIRECTIONS

1. **Making these :** Delicious Fresh Peach Fritters involves a few simple steps, leading to perfectly golden, crispy bites!
2. **Prepare :** Peaches: Peel, core, and dice the fresh ripe peaches into small, uniform pieces (about 3/4-inch). Set aside.
3. **Make :** Dry Batter Mixture: In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, salt, and 1/2 teaspoon ground cinnamon. Whisk until thoroughly combined.
4. **Make :** Wet Batter Mixture: In a separate medium bowl, whisk together the large egg, 1/2 cup milk, and 1 tablespoon vegetable oil until well combined.
5. **Combine :** Batter: Pour the wet ingredients mixture into the dry ingredients. Mix with a spoon or spatula until just combined. Do not overmix; a few lumps are fine, and overmixing will lead to tough fritters.
6. **Fold in :** Peaches: Gently fold in the diced peaches into the batter, mixing until they are evenly distributed.
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occasionally with a slotted spoon or tongs, until they are beautifully golden brown and cooked through. Tip: Cook one test fritter first, cut it open to check if the peach pieces are tender and the batter is cooked through before proceeding with the rest of the batch.

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11. Glaze & : Serve: Drizzle the glaze generously over the warm fritters. Serve immediately and enjoy these delightful treats!
12. Tips for Success: Ripe Peaches are Key: Choose ripe, fragrant peaches for the best flavor, but make sure they're not overly soft, which can make them mushy in the fritter.
13. Oil : Temperature Control: Maintaining a consistent oil temperature is crucial for crispy, evenly cooked fritters that aren't greasy. A thermometer is highly recommended.
14. Don't : Overmix Batter: Mix just until the dry ingredients are incorporated to keep the fritters tender.
15. Fry in : Batches: Avoid overcrowding the pot; this is essential for maintaining oil temperature and achieving crispiness.
16. Drain : Well: Draining on a wire rack lined with paper towels removes excess oil for a lighter fritter.
17. Glaze : While Warm: Drizzle the glaze over warm fritters so it melts slightly and adheres well.
18. Serving Suggestions and Pairings: These Delicious Fresh Peach Fritters are a versatile and irresistible treat. They're perfect for:
19. Breakfast or : Brunch: Serve as a special addition to a weekend spread with coffee or tea.
20. Dessert: Fantastic on their own, or with a scoop of vanilla ice cream.
21. Snack: A sweet and satisfying bite any time of day.
22. Summer : Gatherings: Perfect for picnics, potlucks, or barbecues.
23. For other delightful fruit-based baked goods, you might also enjoy my Rhubarb Cake or my naturally sweet Sweet Potato Honey Bun Cake.
24. Storage and Leftover Tips: Peach Fritters are definitely best enjoyed fresh and warm from the fryer. If you have any leftovers, store them in an airtight container at room temperature for up to 1 day. To reheat and try to re-crisp, place them on a baking sheet and warm in a 350°F (175°C) oven or air fryer for 5-10 minutes. They won't be as crispy as fresh, but still tasty. Freezing is not recommended for optimal texture.
25. More Recipes You Will Love: If you loved the moist texture and comforting flavors of these fritters, here are a few more delightful dessert recipes that I think

you'll absolutely love:

SWAPS & NOTES

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Milk: Whole milk or 2% milk works best for the batter.

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

Original recipe: <https://chefmaniac.com/delicious-fresh-peach-fritters-crispy-juicy-easy-summer-treat/>