

## Easy Cinnamon Sugar Apple Rings Recipe for the Perfect Cozy Treat

Cinnamon Sugar Apple Rings: A Crispy, Fall-Inspired Dessert



**TIME**  
**2 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

- 2 medium apples, such as Granny Smith or Honeycrisp
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1 teaspoon vanilla extract
- Vegetable oil, for frying
- 1/4 cup granulated sugar, for coating
- 1 teaspoon cinnamon, for coating

### DIRECTIONS

1. Prepare the apples: Core the apples and slice them into 1/2-inch thick rings. Try to keep the slices uniform so they cook evenly. Pat them dry lightly with a paper towel if they seem very juicy.
2. Make the batter: In a medium mixing bowl, whisk together the flour, baking powder, cinnamon, and salt. Add the egg, milk, and vanilla extract, then whisk until the batter is smooth and lump-free.
3. Heat the oil: Pour vegetable oil into a deep skillet and heat it over medium heat. You want the oil hot enough to fry the batter until golden without burning it too quickly.
4. Fry the apple rings: Dip each apple ring into the batter, making sure it is well coated. Carefully lower it into the hot oil and fry for about 2 minutes per side, or until golden brown and crisp. Work in batches so the skillet does not get overcrowded.
5. Coat in cinnamon sugar: In a separate bowl, stir together the granulated sugar and cinnamon. While the apple rings are still warm, toss or sprinkle them with the cinnamon sugar mixture so it sticks well.
6. Serve warm: These are best served right away while the exterior is still crisp and the inside is warm and tender. A scoop of vanilla ice cream makes them even more special.

### SWAPS & NOTES

Granny Smith apples give you a tarter flavor that balances the sweet coating beautifully, while Honeycrisp apples bring more

natural sweetness and a juicy bite.

Either option works well, so it really depends on the flavor profile you prefer.

For the batter, whole milk gives the richest texture, but 2% milk can also work in a pinch.

You can slightly increase the cinnamon if you want a warmer spice note.

## TIPS FOR SUCCESS

Use firm apples so the rings hold their shape during frying.

Softer apples may become too tender too quickly.

Keep your oil at a steady medium heat, because oil that is too cool can make the batter greasy, while oil that is too hot can brown the outside before the apple softens inside.

Frying in small batches helps each ring cook evenly and stay crisp.

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

Original recipe: <https://chefmaniac.com/easy-cinnamon-sugar-apple-rings-recipe-for-the-perfect-cozy-treat/>