



California Date and Apple Fritters

Makes about 9 Servings

Cook's note: If you don't feel like making the glaze, you could drizzle a little date syrup over the top and call it a day! If you do decide to make the glaze, try adding a wee splash of Calvados (apple brandy) to intensify the apple flavors.

Ingredients

3 small granny smith apples (about 14 ounces total), peeled, cored, 1/4-inch dice
5 to 6 whole California medjool dates, pitted and minced (about 1/3 cup)
2 cups all purpose flour
1/3 cup date or white granulated sugar
1 tablespoon baking powder
1/2 teaspoon kosher salt
1 teaspoon ground coriander
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
3/4 cup apple cider
2 large eggs
2 tablespoons melted (and cooled) unsalted butter
Oil for frying (canola, vegetable or peanut)

Glaze:

2 cups confectioner's sugar
1/4 cup apple cider
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
3/4 cup apple cider
2 large eggs
2 tablespoons melted (and cooled) unsalted butter
Oil for frying (canola, vegetable or peanut)

Glaze:

2 cups confectioner's sugar
1/4 cup apple cider
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground coriander

Directions

- 1) Preheat oven to 200 degrees Fahrenheit (this is to keep finished fritters warm). Grab two baking sheets and cover each with three layers of paper towel. Set a wire rack in one of them and pop that one into the oven.
- 2) Spread apples on remaining paper-towel lined baking sheet. Pat apples dry thoroughly with extra paper towels.
- 3) Whisk flour, sugar, baking powder, salt, cinnamon, coriander and nutmeg together in a large bowl. Add apples and dates, and stir to coat every piece well with flour mixture.
- 4) In another bowl, whisk apple cider and eggs together. Stir this into the apple-date mixture.
- 5) Pour oil to a 12-inch cast iron skillet to a 1/2 depth. Heat over medium heat until it reaches 325 degrees Fahrenheit.
- 6) Grease a 1/3 cup measuring scoop, then scoop up mixture and drop into the oil. Repeat three more times. Press down on each mound to flatten a little. Fry until golden brown on each side, about 5 to 7 minutes, flipping halfway through. Using a slotted spoon or spider, remove each fritter and lay on wire rack-laden baking sheet. Set in the oven to stay warm. Repeat with remaining batter, ensuring that oil is back up to 325 degrees Fahrenheit.
- 4) In another bowl, whisk apple cider and eggs together. Stir this into the apple-date mixture.
- 5) Pour oil to a 12-inch cast iron skillet to a 1/2 depth. Heat over medium heat until it reaches 325 degrees Fahrenheit.
- 6) Grease a 1/3 cup measuring scoop, then scoop up mixture and drop into the oil. Repeat three more times. Press down on each mound to flatten a little. Fry until golden brown on each side, about 5 to 7 minutes, flipping halfway through. Using a slotted spoon or spider, remove each fritter and lay on wire rack-laden baking sheet. Set in the oven to stay warm. Repeat with remaining batter, ensuring that oil is back up to 325 degrees Fahrenheit.
- 7) Apple cider glaze: Whisk glaze ingredients together in a medium bowl until smooth. Drizzle over the warm donuts using the whisk or a spoon. Serve.