

IRISH YOGURTS 

**CLONAKILTY**

**APPLE FRITTERS**



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## Apple Fritters

Recipe by Chef Kevin Dundon

### Ingredients

- 2 apples, pink lady, red delicious or others, sliced 3mm thick
- 100g plain flour
- 1 pinch baking powder
- 1 large egg
- 1 tbsp honey, optional
- 1 pinch cinnamon powder



- 4-5 tbsp Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- Butter or vegetable oil for frying
- 1 tbsp icing sugar
- Optional to serve: 4 tbsp Irish Yogurts Clonakilty Custard Style Live Yogurt

## **Directions**

- In a bowl, combine the flour, baking powder with the egg, honey, cinnamon and Greek style yogurt to create a thick batter. Set aside until needed.
- Slice the apples into 3-4 mm thick slices and dip them in the batter
- Warm a pan over low heat and add the butter and some oil. Once melted, place the dipped apples on the pan
- Cook over low heat for 2-3 minutes then flip the apple pieces and cook for a further 2 minutes or so until the batter is cooked through
- Remove from the pan and serve immediately with a sprinkle of extra cinnamon and icing sugar. Add a dollop of Greek style yogurt or try the custard style yogurt! Enjoy while warm.