

FRITULE



Ingredients

Eggs – 2
Apple – 1
Lemon – 1
Sugar – 3 tablespoons
Vanilla sugar – 10 g
Rum – a little bit
Flour – 450 g
Baking powder – 6 g
Cinnamon powder or melted chocolate (optional)
Raisins
Yoghurt
Oil

Instructions

1. Grate the apple and lemon zest, then pour lemon juice on that.



2. In a bowl with the eggs add 1/3 of the sugar and vanilla sugar and beat until smooth and creamy. Then add the rest of the sugar and keep beating until it is compact.



3. Add the grated apple and lemon zest and keep mixing. Then add yoghurt, rum and raisins and keep mixing.



4. Slowly add the flour and baking powder to the mixture whilst mixing.

5. Let the mixture sit for at least 10 minutes.

6. Make little balls with a spoon and deep fry in oil until they turn brown.



7. Place on paper to drain the oil and roll in cinnamon powder or serve with melted chocolate or yoghurt.

