

# Apple Doughnuts

## Ingredients

$\frac{3}{4}$  Cup self- raising flour

$\frac{1}{4}$  Cup caster sugar

Pinch of salt

$\frac{1}{2}$  Cup milk

1 Egg

2 Apples

6 Tablespoons extra caster sugar

1 Tablespoon Ground cinnamon

## Method

1. Sift flour into bowl add sugar and salt
2. Combine extra caster sugar and cinnamon in a separate bowl and set aside.(will coat the apples in this once cooked)
3. Combine milk and egg.
4. Add egg mixture to flour and whisk to form a thick, smooth batter.
5. Heat oil (medium heat)
6. Peel and core apples, trim the ends then slice into thin slices.
7. Dip apple into batter, shaking away excess.
8. Deep fry in batches, for about 1 minute on each side, or until puffed and golden.
9. Drop into sugar and cinnamon mix toss to coat.
10. Serve.

