



Ingredients

BROWN BUTTER GLAZE:

- 1 cup powdered sugar
- 1/4 cup butter (1/2 stick)
- 1/2 tsp. vanilla
- 1 tbsp milk (if needed)

APPLE FRITTERS:

- 1 1/2 cups flour
 - 1/4 cup sugar
 - 2 tsp baking powder
 - 1/2 tsp. salt
 - 1 1/2 tsp cinnamon
 - 1/3 cup milk
 - 1 tsp. vanilla
 - 1 TBSP. lemon juice, fresh
 - 2 eggs
 - 2 large apples peeled (cored and diced small)
 - Canola or Vegetable Oil (for brushing/spraying)
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AIR FRYER APPLE FRITTERS

Instructions

BROWN BUTTER GLAZE:

1. Place butter in small saucepan over medium-high heat. Melt butter until it starts to foam and turn brown. Once browned, remove from heat to cool slightly. You should smell a nutty aroma and see brown specks in the butter.
2. Add powdered sugar to a small bowl. Add browned butter, milk and vanilla. Whisk until smooth.

APPLE FRITTERS:

1. Preheat air fryer to 400 degrees.
2. Whisk together flour, sugar, baking powder, salt, and cinnamon in medium bowl.
3. Make a well in the center and add milk, vanilla, lemon juice and eggs. Stir until evenly combined, then fold in the apples.
4. Carefully line the basket of preheated air fryer with a piece of parchment paper or air fryer basket liners. Brush lightly with oil or spray lightly with an oil sprayer.
5. Drop about 1/4 cup of the batter onto your lined air fryer basket.
6. Lightly dab the tops of the fritters with oil using a pastry brush or oil sprayer. Fry for 4-5 minutes or until fritters are a deep golden brown. Flip fritters over and repeat.
7. Place apple fritters on cooling rack and drizzle with brown butter glaze while still warm.
8. Serve immediately and enjoy!