

# Shopping List

## Produce

Apples

## Bulk

Sugar

Baking powder

Salt

Cinnamon

## Grocery

Pamela's GF Baking and Pancake Mix

Powdered Sugar

Extra Virgin Olive Oil

## Dairy/Refrigerated

Milk

Butter

Egg



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[www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com)

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Bellingham's Natural Grocer

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1220 N Forest Street  
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### Cordata Store

315 Westerly Road  
Bellingham, WA 98226  
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# Mini Apple Fritters (gluten-free)



Source:  
[www.pamelasproducts.com](http://www.pamelasproducts.com)  
Author Maralie Thomas

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**FOOD CO OP**

# Mini Apple Fritters

## INGREDIENTS

### Fritters

2 T unsalted butter, melted and cooled

1 1/2 c Honeycrisp apples, peeled/cored and chopped into 1/4" chunks

1 1/2 c Pamela's GF Baking and Pancake Mix

1/2 c sugar

1 t baking powder

1/2 t sea salt

1 t cinnamon

1/2 c milk (you can use soy or rice milk)

1 egg

Extra Virgin Olive Oil (for frying)

### Drizzle

2 c powdered sugar

1 t cinnamon

3 T water (more or less depending on humidity)

## INSTRUCTIONS

1. Add 1 inch oil to a pan or pot and heat over medium low—make sure it is not so hot that it smokes. You can use any size pan that has sides high enough to accommodate the oil - a smaller pan will use less oil but make smaller batches, a larger pan will use more oil but make larger batches.
2. Combine the fritter ingredients: mix butter and apples in a medium bowl; add baking mix, sugar, baking powder, salt and cinnamon and mix well; mix egg and milk in measuring cup and add to bowl; mix to combine.
3. Add the drizzle ingredients together and mix well.
4. Test oil to make sure it is hot enough by dropping a small piece of batter into the oil. If it sinks to the bottom and quickly raises up on the bubbles in the oil, then it is ready.
5. Drop fritter batter by small spoonfuls into the oil. Cook for about 5 minutes a side. Turn with a fork.
6. Remove fritters from oil with tongs or a slotted spoon. Let fritters sit on paper towels for about one minute to cool, then drizzle with sugar mixture.

You can also **bake** the fritters in the oven at 350° F for about 12 minutes (until golden brown). Add a little more baking mix to make them hold their shape better.

This recipe got an honorable mention in Pamela's Products 5th Annual Greatest Gluten-free Recipe Contest (2010)...I think it should have gotten a gold medal!

You can find more winning recipes (all using Pamela's Products) at [www.pamelasproducts.com](http://www.pamelasproducts.com). Click the "Recipes" tab and then "Contest Winners" in the side bar.

If you are not gluten intolerant, than you can use a wheat-based baking mix.



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