

Ingredients



1 cup flour
1 teaspoon salt
1 teaspoon baking powder
2 TBLS sugar
1/2 tsp cinnamon
2 eggs
1/3 cup milk
1 tablespoon melted butter
1-1/4 cups diced peaches I used 2 fresh peaches which came to a little over 1 1/4 cups of peaches
granulated sugar in flat-sided bowl or a powdered sugar glaze
oil for fryer or deep frying pan
Powdered Sugar Glaze
1 cup powdered sugar
milk enough to make a drizzling consistency.

fresh Peach fritters

Instructions

- Using a whisk, combine flour, salt, sugar, cinnamon and baking powder. Whisk in eggs, milk and butter. Fold in peaches.
- Heat oil in fryer or pan to 375 degrees F. With long handled ladle, ladle about 1/4 - 1/2 cup batter into hot oil. The batter will sink at first and then rise. Cook for about 2 - 3 minutes, depending on size of fritters. Remove fritters from oil with long-handled tongs. Quickly drain on paper towels or newspaper. Then place fritter in bowl of sugar or glaze fritters. Coat with sugar on both sides, or glaze tops of fritters.
- To make the glaze, whisk the milk and confectioners sugar together until the desired drizzling consistency.

