

Gluten Free Apple Fritter

Recipe By *Brynie Greisman*



Cooking and Prep:  25
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Vegetarian

Source: Family Table by

Mishpacha Magazine

“This recipe is special as it has a history. It’s a heimish recipe from the Satmar Rebbetzin, a”h, wife of the Rebbe Reb Yoel, ztz”l. The Rebbetzin gave it to my friend FL’s mother many many years ago. It’s easy and tastes delicious. It even freezes well.” Thanks, RK.

Ingredients (6)

Main ingredients

- 4–6 big apples (half green and half red), grated
- 4 eggs
- 4 tablespoons potato starch
- 4 tablespoons sugar
- pinch cinnamon

oil, preferably nut oil, for frying

Start Cooking

Make the Apple Fritter

1. Mix together the apples, eggs, potato starch, sugar, and cinnamon by hand. Don't over-mix because you don't want it to become too soft and mushy.
2. Heat a generous amount of oil in a small nonstick frying pan (for double the recipe I used a 12-inch / 32-cm. pan), over a medium flame. There should be the amount of oil you would use if you were frying chicken cutlets (schnitzel).
3. Pour in the apple mixture, filling the entire pan, and flatten. Cook for a few minutes, and then lower the flame. Continue cooking for 15–20 minutes. Check with a spatula that the sides and bottom are brown.
4. Remove the pan from the flame. Using a large, flat plate, cover the frying pan and flip over the fritter onto the plate. Slide the fritter back into the pan and continue to cook another 5–10 minutes on a low flame. Remove the fritter from the pan, either by flipping again or by sliding it out. It should be crispy on the outside and soft on the inside! Cut it into wedges and serve.

Note:

This is an excellent, light side dish for the Seder. Heat partially covered.