

# Apple Doughnuts

**Serves/Makes:** 6 | **Difficulty Level:** 4 | **Ready In:** 30-60 minutes

## Ingredients:

1 cup flour  
2 egg yolks, beaten  
1 tablespoon vanilla port  
1/4 teaspoon salt  
1/2 cup milk  
6 tart Michigan dessert apples (We suggest Ida Red, McIntosh or Rome)  
2 cups vegetable oil  
1 cup sugar

## Directions:

Pour flour into a bowl and make a well in the center. Into it, put the egg yolks, vanilla port and salt. Gradually mix, incorporating the flour, then add enough milk to make a supple, smooth batter which is fairly thick. Let it rest for 20 minutes.

Peel the apples, remove core and slice them crosswise, about 1/4 thick, and put them into the batter.

Heat the oil in a skillet and deep-fry the apple "doughnuts" until tender. When cooked, drain and sprinkle with sugar.