

# Effortless Apple Fritters

*Chef Linsey - Aldi Test Kitchen  
www.aldi.com*

**Yield: 10 fritters**

*48 ounces vegetable oil  
17 1/2 ounces jumbo  
cinnamon rolls with icing  
1 cup (one apple) Granny  
Smith apples, peeled and  
diced*

**Preparation Time: 10 minutes**

**Cook Time: 24 minutes**

In a large pot, heat the oil to 375 degrees.

Place the dough on a clean surface. Reserve the icing. Sprinkle the apples on top and roughly chop.

Divide into ten equal portions. Form into loosely shaped rounds.

Drop the fritters into the oil no more than four at a time. Cook for 1 minute: Turn and cook for another minute. Continue turning the fritters, cooking 1 minute on each side for 5 to 6 minutes or until deep golden brown.

Drain on a paper towel-lined plate and immediately dress with icing.

*TIP: Powdered sugar can also be used to dust over the cooled fritters.*

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Per Serving (excluding unknown items): 12092 Calories; 1361g Fat (99.5% calories from fat); trace Protein; 16g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 Fruit; 272 Fat.