

Apple Fritters.—These are delicious and most attractive to serve. Pare and core several good sized tart apples. Cut them in slices and dip each slice in fritter batter, then slip into deep fat. For the batter, beat yolks two eggs till light, add one-half cup milk, one cup flour, a pinch of salt, a teaspoon of sugar and one tablespoon melted shortening or olive oil. The latter is best. Finally add the beaten whites of eggs.

Apples can be chopped and a dash of cinnamon added also.