

Apple Fritters

1 Cupful of Flour
1½ Teaspoonfuls of
Royal Baking
Powder
¼ Teaspoonful of Salt
1 Egg

⅔ Cupful of Milk
4 Large Apples
2 Tablespoonfuls of
Powdered Sugar
1 Tablespoonful of
Lemon Juice

PEEL and core the apples and cut them into slices; add the sugar and lemon juice; sift the flour, baking powder and salt together; add the beaten egg and milk, and beat until smooth. Dip each slice of apple in the batter and fry to a light brown in deep fat. Drain well, and sprinkle with powdered sugar. Serve hot.