

Apple Fritters !!!

Apple bread is one of my favorite sweet breads around the world.

The best of course! Which part is the best? You can have this delicious apple pie in 30 minutes!

* Ingredients:

- 200 grams flour
- 1 egg
- 90 grams of milk
- 40 grams butter
- 1 sachet of dried baker's yeast
- 30 grams of sugar
- 1 sachet of vanilla sugar
- Apple juice
- crystal sugar

* Prepare :

Step 1:

Pour the flour, dry yeast, powdered sugar and vanilla sugar into a large bowl. Mix and dig in the center. Pour in eggs, milk and softened butter. Knead the dough for a few minutes until you have a smooth ball protruding from the sides of the bowl. Cover with a clean cloth and let the dough rest for two hours at room temperature. It should double in size.

Step 2:

Gently flour your work surface. Roll out the dough with a rolling pin. Cut dough disks into cookie cutters or cups. Arrange the discs on a baking tray covered with baking paper. Leave it on for 1 hour.

Step 3:

Preheat the oven to 180 ° C, grease each donut with milk. Bake for 10 minutes. Transfer the muffins straight from the oven to a bowl of cold water. Sprinkle immediately with powdered sugar and enjoy.

The fourth step:

Put the apple juice in a pocket fitted with a thin spout or into a syringe. Garnish each donut generously. Enjoy !