**Apple Fritters**

(The cooking and eating takes longer)

*You’ll need:*

* 4 peeled apples, thinly sliced
* Juice of 2 lemons
* 2 cups self-raising flour
* ¼ cup caster sugar
* 1 egg
* milk, water, coconut milk
* butter and olive oil

*Method:*

Toss apple slices in the lemon juice so they don’t brown.

Mix flour, sugar, egg, and enough liquid to make it just runny enough to drip thickly from the spoon. Add the apples.

Heat a fry pan to medium; add enough olive oil to grease it, then a small amount of butter for flavour, then quickly pour in circles of the mix. They will spread.

When the top bubbles turn them over till the other side is brown to.

Eat hot or cold, buttered or unbuttered. Jam is gilding the lily but a thin smear of a dark cherry jam on these or magic