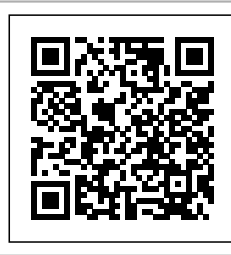


Peach Fritters with Whisky Glaze



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Recipe by: Laura Vitale

Makes a couple dozen

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

- 1-1/2 cups of Cake Flour
- 2 tsp of Baking Powder
- 1/4 tsp of Salt
- 1/4 tsp of Cinnamon
- 2 Tbsp of Granulated Sugar
- 2 Tbsp of Melted Butter
- 2 Eggs
- 2/3 cup of Milk
- 1 tsp of Vanilla Extract
- 2 Peaches, peeled and diced
- Vegetable Oil for Frying

For the Glaze:

- 1-1/2 cups of Powdered Sugar
- 1 Tbsp of Whiskey
- 2 or 3 Tbsp of Water

1) In a large bowl, mix together the flour, baking powder, salt, cinnamon and sugar, add the eggs, milk, vanilla and butter and mix everything together until combined.

2) Fold in the chopped peaches then set the batter aside while you preheat the oil. Oil should be around 360 degrees, no hotter or it will burn the outside before the inside has a chance to cook.

3) Drop spoonfuls of batter in the hot oil and cook the fritters for a couple of minutes or until deeply golden brown on both sides, remove to a paper towel lined plate and set aside.

4) To make the glaze, whisk together the powdered sugar, whiskey and water until runny but not too thin, then dip half of each fritter and place them dipped side up on a wire rack over a baking sheet and let them sit until the glaze hardens before digging in!

