

Quick & Easy Jam Fritters



- 1 1/2 cups milk
- 1 tablespoon vanilla extract
- 1 1/2 cups sugar
- 2/3 cup canola oil
- 2 eggs
- 3 1/2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- canola oil, for deep frying
- 1/2 cup jam
- icing sugar, for dusting

1. Make batter: Mix together milk, vanilla, sugar, oil and eggs. Set aside. In a separate bowl sift together flour, baking powder, nutmeg, salt and cinnamon. Stir into milk mixture.

2. To Fry: Heat oil to 350°F or until water spits when a small drop is added to the oil. Drop the batter by tablespoon amounts into the hot oil and fry until golden and cooked through, flipping halfway through cooking time. Remove from pot and drain on paper towels.

3. To Fill: Using a skewer or toothpick poke a hole in the side of a fritter and twirl it around inside to create some space in the centre. Place jam in an icing bag with a small round tip. Insert tip into hole and fill fritters with jam.

4. To serve: Toss fritters in icing sugar and serve immediately. Best served four hours after being made or reheated from frozen.

Makes: 2.5-3 dozen fritters

*This makes quite a large batch so I froze them before dusting in icing sugar. That way when we're in the mood for some doughnuts we just have to zap them in the microwave and toss them in icing sugar.

From: KitchenSimplicity.com