

German Apple + Banana Fritters, or make Berry Pancakes



First make a smooth batter from

- Self raising flower, 1½ cups, sifted
- 1 egg
- 1 cup milk
- 2 tbsp. Peach Brandy or smooth Rum,
- Pinch of salt
- 2 tbsp fine sugar

Make Cinnamon sugar from

- 8 tbsp. cane sugar in the raw
- 3 teaspoons of Cinnamon

Prepare your fruit

- 2 Fuji apples, peeled and cored, cut into 1/8" thin slices - or
- 2 Bananas, peeled, cut into 1/2" thin slices on bias – or
- Fresh or thawed berry blend - or
- overnight Rum-soaked and sugared berry mix

- quality cooking oil (canola or sunflower) and a small piece of butter, or – better – Ghee (clarified butter), or non-stick cooking spray (personal preference)

Pre-heat Cook-N-Dine to 5. When the orange light is off, set temperature to 8.

Meanwhile coat the fruit slices completely with the batter (dip). Keep berries on the side.

As soon as the temperature has been reached (orange light off) evenly apply cooking oil onto the cooking center and spread out the coated slice. Make sure the pieces do not touch each other.

If using berries, add them to each 3"-4" diameter pancake while still soft on the top and lightly press them into the batter. Start pouring batter from the outside in, not from the center out.

When the edges turn golden brown and the pancakes don't stick to the surface any more (about 3-5 min.) turn all pieces quickly.

Lower temperature to 6.

Bake apple crepes for another 4-5 minutes or until apples start to soften. Note: Banana and berry pancakes cook much faster.

Serve onto small plates and sprinkle generously with Cinnamon sugar for crunch.

Tickle your taste buds even more: Serve with Rum-soaked raisins or Cinnamon Ice Cream.

