

Çıtır Elma Çöreği

Crispy Turkish apple fritters with cinnamon sugar coating. Deep-fried apple rings with gluten-free oat flour batter - perfect dessert or snack.

8

PORSİYON

Easy

ZORLUK

Çıtır Elma Çöreği

Malzemeler

- 0.75 cup granulated sugar
- 1.5 tsp cinnamon
- 4 cup sunflower oil
- 1 cup gluten free oat
- 0.5 cup rice flour
- 2 tbsp corn starch
- 1 tsp baking powder
- 1 tsp salt
- 1 egg
- 0.5 cup club soda
- 2 apple

Yapılışı

- Prepare coating mixture**

Combine 0.5 cup sugar and 1 teaspoon cinnamon in a shallow bowl, whisking until evenly mixed. Set aside for coating the finished fritters.
- Heat the oil**

Pour oil into a heavy-bottomed pot to a depth of 3-4 inches. Heat over medium-high heat until oil reaches 375°F (190°C), using a thermometer to monitor temperature.
- Make the batter**

In a food processor, grind 0.75 cup oats until they form a fine flour. Transfer to a large bowl and whisk together with 4 cups all-purpose flour, 1 cup cornstarch, 2 tablespoons sugar, 1.5 teaspoons baking powder, 1 teaspoon salt, and 1 teaspoon cinnamon until combined.
- Beat the egg mixture**

Beat 1 egg with 0.5 cup carbonated water in a separate bowl. Pour the egg mixture into the flour mixture and whisk until a smooth batter forms that resembles thick pancake batter, adding more carbonated water 1 tablespoon at a time if needed.
- Prepare the apples**

Core 2 apples and slice into 1/4-inch thick rings, keeping the round shape intact. Pat each ring completely dry with paper towels to ensure the batter adheres properly.

6 Fry the fritters

Dip each apple ring into the batter, allowing excess to drip back into the bowl. Carefully lower 2-3 coated rings into the hot oil using tongs or a slotted spoon.

7 Fry for 2-3 minutes per side, turning once, until the fritters are golden brown and crispy all over. Remove with a slotted spoon and drain on paper towels for 30 seconds.

8 While still warm, immediately roll each fritter in the cinnamon-sugar mixture until evenly coated. Serve warm for best texture and flavor.

?puçlar?

Use a thermometer to maintain oil temperature at exactly 375°F (190°C) for consistently crispy fritters that aren't greasy.

Pat apple rings completely dry with paper towels before dipping in batter to ensure proper coating adhesion.

Don't overcrowd the pot when frying - cook only 2-3 apple rings at a time to maintain oil temperature.

Grind oats to a fine powder consistency for the smoothest batter texture and most even coating.

Add carbonated water gradually to the dry ingredients while whisking to prevent lumps from forming in the batter.

Let excess batter drip off apple rings for 2-3 seconds before carefully lowering into hot oil to prevent splattering.

Toss fritters in cinnamon sugar while still warm for the best coating adhesion and flavor distribution.

Choose firm, tart apples like Granny Smith that won't break apart during frying and provide good flavor contrast.