



Apple Cider Pecan Fritters with Brown Butter Cider Glaze

Yield: 10 Large Fritters

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Intermediate

Ingredients

Dough	Grams	Ounces	Volume
Dry Active Yeast	14g	0.5oz	1 Tbsp
Water, Warm	113g	4oz	¼ Cup
Sugar, Granulated	57g	2oz	1/3 Cup
Flour, Bread	284g	10oz	2 1/3 Cups
Cinnamon, Ground	1g	--	½ Tsp

Dough Continued	Grams	Ounces	Volume
Baking Powder	1g	--	¼ Tsp
Salt, Kosher	7g	0.25oz	1 Tsp
Butter, Unsalted, Room Temperature	28g	1oz	2 Tbsp
Whole Egg, Large	52g	1.75oz	1 Whole

Filling	Grams	Ounces	Volume
Butter, Unsalted	14g	0.5oz	1 Tbsp
Large Apples, Fresh, Tart	--	--	2 Apples
Sugar, Granulated	43g	1.5oz	¼ Cup
Lemon Juice	20g	0.75oz	1 Tbsp
Cinnamon, Ground	6g	0.25oz	2 Tsp
Ginger, Ground	1g	--	¼ Tsp
Salt, Kosher	0.5g	--	1/8 Tsp
Itaberco Apple Cider Compound (CP-124)	20g	0.75oz	1 Tbsp
Pecan Pieces, Toasted	28g	1oz	¼ Cup

Dough Continued	Grams	Ounces	Volume
Sugar, Powdered, Sifted	255g	9oz	2 ¼ Cups
Salt, Kosher	0.5g	--	1/8 Tsp
Itaberco Apple Cider Compound (CP-124)	14g	0.5oz	2 Tsp
Butter, Unsalted	42g	1.5oz	3 Tbsp
Milk, Whole	85g	3oz	1/3 Cup

Tools

1	Scale OR Measuring Cups/Spoons	1	Large Slotted Spoon
1	Whisk	1	Large Wide Pot (For Frying)
1	Plastic Spatula	1	Thermometer
1	Can Pan Spray	1	Electric Stand Mixer with Bowl and Paddle Attachment
2	Medium Bowl	1	Rolling Pin
2	Small Bowl	1	Bench Scraper/Cutter
2	Half Sheet Pan	1	Small Sauce Pan
1	Half Sheet Parchment Paper	1	Large Sauté Pan
1	Large Table Spoon		
1	½ Sheet Glazing Rack		

To Prepare

The Dough:

- 1 In an electric stand mixer bowl, whisk together the yeast, water, and a pinch of the sugar. Allow it to rest, untouched, for about 5 minutes while the yeast blooms.
- 2 In a small bowl, combine the sugar, flour, baking powder, cinnamon, and salt, and set aside.
- 3 Once the yeast has bloomed, add the butter, and egg to the bowl (do not mix yet), and then add the mixed dry ingredients, including the **Itaberco Apple Cider Compound (CP-124)**, on top. Using the dough hook attachment, mix dough on electric stand mixer on low speed until the dough forms a soft ball that pulls away from the sides of the bowl. You may need to add more flour, a tablespoon at a time, to get this to happen. Be sure to allow all the added flour to incorporate well before adding more.
- 4 Once the dough has pulled away from the sides of the bowl, increase the speed to medium and mix dough for 10 minutes. Do not over mix, as too much gluten development will create a tough pastry dough. The finished dough should be smooth and tacky, but should not stick to you.

The Dough Continued:

- 5** Transfer the dough into a medium bowl, sprayed with pan spray, and spray the top of the dough. Cover the bowl tightly with plastic wrap and allow to rest for 2 hours, or until doubled in size.
- 6** While the dough rises prepare the filling, as the filling will need to cool completely before it is used.
- 7** Once the dough has doubled in size, and the filling has cooled, prepare a lightly floured working surface and roll the dough out to roughly a 12"x12" rectangle.
- 8** Spread the cooled filling evenly onto one half of the dough, and fold the other side over to cover the filling. Pinch the edges together, then press the dough down evenly to help bind the apples to the dough. Lightly go over the dough with the rolling pin to further this process.
- 9** Using your bench scraper, cut ½" vertical strips, then repeat the same process horizontally, creating squares of dough.
- 10** Gently scoop up the dough and scatter the pieces randomly in a pile, repeating the same cuts vertically and horizontally, creating various sized pieces, and further binding the filling with the dough.
- 11** Roughly distribute dough pieces into 10 piles, and using floured hands, shape each pile into a mound, making sure the pieces are sticking together. Arrange the mounds on a parchment lined half tray. Spray the parchment with pan spray and evenly arrange the mounds for maximum distance between them. Spray the tops of the mounds lightly with pan spray and loosely cover with plastic wrap. Allow to rise for 90 minutes, or until doubled in size.
- 12** Make the glaze while the dough rises.
- 13** Once the dough is risen, and the glaze is made, fill a large wide pot with 2 inches of oil, and heat over medium-high heat to 340°F, and maintain that temperature.
- 14** Gently pull the mounds of dough off the parchment and place them gently in the hot oil, one at a time. Do not over-crowd them. Depending on the size of your pot, you may need to fry them in 2-3 batches. Fry for 2 minutes on each side, gently flipping with slotted spoon between sides.
- 15** Set aside a half sheet pan with a glazing rack fitted on top. Once finished cooking, use the slotted spoon to remove the fritters from the oil, and place them on top of a glazing rack to cool. Allow the fritters to cool 5 minutes or so before applying the glaze.

The Dough Continued:

- 16** Once fritters have cooled slightly, dip the tops into glaze, then immediately turn them so the glaze is upright, and place them on the glazing rack so that the excess glaze can drip off.
- 17** Cool the fritters for about 15 minutes, and apply the rest of the glaze evenly over the fritters using a large table spoon.
- 18** Allow the fritters to cool completely and serve.

The Filling:

- 1** Dice the two large apples into ¼" Pieces and set aside.
- 2** Melt the butter in a large sauté pan over medium heat.
- 3** Add the diced apples, sugar, lemon juice, cinnamon, ginger, salt, and **Itaberco Apple Cider Compound (CP-124)** to the sauté pan. Cook the mixture, stirring occasionally, until the apples are soft and the mixture has reduced and thickened. Remove from the heat and stir in the pecans. Place mixture in a fresh medium sized bowl to cool.

The Glaze:

- 1** Place the powdered sugar and salt in a small bowl and set aside.
- 2** Brown the butter by heating it in a small sauce pan over medium high heat until all water cooks off and the butter caramelizes.
- 3** Once butter browns, add the milk and compound and heat until warm.
- 4** Slowly whisk the milk mixture into the sugar mixture to avoid lumps. Add and mix until all is well combined.

buon appetito!