

Peach Fritters

<http://userealbutter.com/2017/09/10/peach-fritters-recipe/>
from *Bunny's Warm Oven*

1 cup all-purpose flour
1 tsp salt
1 tsp baking powder
2 tbsps granulated sugar
1/2 tsp ground cinnamon
2 eggs
1/3 cup buttermilk or milk
1 tbsp unsalted butter, melted
1 1/4 cups peaches, peeled, pitted, and diced

bourbon glaze

1 cup powdered sugar
1 tbsp bourbon (or milk or water)
1 tsp vanilla

Make the fritters: Heat 2 inches of frying oil in a large pot to 375°F over medium-high heat. Whisk the flour, salt, baking powder, granulated sugar, and ground cinnamon together in a medium bowl. In a separate bowl, whisk the eggs, buttermilk (or milk), and melted butter together. Stir the wet ingredients into the dry ingredients until just combined. Fold in the peaches. Using a 1/4-cup dough scoop, carefully drop scoopfuls of the batter into the hot oil. When the fritter floats to the top, let it fry for about 2-3 minutes more until golden (flip as needed). I try not to fry more than 5 fritters at a time, so work in batches. Drain the cooked fritters on paper towels. Makes about a dozen fritters.

Make the bourbon glaze: Stir the powdered sugar, bourbon (or milk or water), and vanilla together until smooth. Drizzle over warm fritters and serve.