

Orange Fritters

Ingredients

For the batter, 1/2 lb. of flour, 1/2 oz. of butter, 1/2 saltspoonful of salt, 2 eggs, milk, oranges, hot lard or clarified dripping.

Method

Make a nice light batter with the above proportion of flour, butter, salt, eggs, and sufficient milk to make it the proper consistency; peel the oranges, remove as much of the white skin as possible, and divide each orange into eight pieces, without breaking the thin skin, unless it be to remove the pips; dip each piece of orange in the batter. Have ready a pan of boiling lard or clarified dripping; drop in the oranges, and fry them a delicate brown from 8 to 10 minutes. When done, lay them on a piece of blotting-paper before the fire, to drain away the greasy moisture, and dish them on a white d^ecoyley; sprinkle over them plenty of pounded sugar, and serve quickly.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>