

Peach Fritters

Ingredients

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

Method

Make a nice smooth, batter in the same manner as directed in recipe No. 1393, and skin, halve, and stone the peaches, which should be quite ripe; dip them in the batter, and fry the pieces in hot lard or clarified dripping, which should be brought to the boiling-point before the peaches are put in. From 8 to 10 minutes will be required to fry them, and, when done, drain them before the fire, and dish them on a white d'oyley. Strew over plenty of pounded sugar, and serve.

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

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