



## **52 SHABBATS BY FAITH KRAMER**

*Friday Night Dinners Inspired by a Global Jewish Kitchen*

  
THE  
collective  
BOOK STUDIO



# CHALLAH FRITTERS

## INTREDIENTS

1 (1-pound) loaf plain challah

4 large eggs, beaten

1 cup milk or unsweetened non-dairy milk

1½ cups mashed ripe bananas

½ cup sugar

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

¼ teaspoon salt

½ teaspoon vanilla extract

Vegetable oil for frying

Confectioners' sugar or cinnamon sugar, optional

Chocolate sauce, warmed, optional

1. Shred the challah into ¼-inch pieces and place them in a large bowl.
2. In a separate bowl, mix together the eggs, milk, bananas, sugar, cinnamon, nutmeg, salt, and vanilla. Add the shredded challah, stirring until well combined. Cover and refrigerate for 20 minutes.
3. Wet your hands. Using your hands, roll about 1 tablespoon of batter into a ball. Press it together firmly and roll it again, squeezing to compact it into a firm ball about 1 inch in diameter. Place it on a plate. Repeat with the remaining batter.
4. In a 12-inch wide, heavy pot, heat ½ inch of oil over high heat to 350°F (the oil is ready when a bit of fritter batter bubbles as soon as it is added to the pan). Line a large plate with paper towels.
5. Roll the fritters between your hands to make sure they are compact, then gently roll them into the hot oil until you have 8 to 10 in the pot, being careful not to crowd the pan. Cook until the bottoms of the fritters are dark golden brown, 2 to 3 minutes. Flip the fritters with a slotted metal spoon or tongs and cook until the other side is browned, 1 to 2 minutes. Transfer the fritters to the prepared plate.