

Eggnog Fritters with Nutmeg Honey

Fritter batter is always easy to whisk together, and starting with eggnog makes it easier still. The nutmeg honey really brings out the eggnog flavor, so don't skip it. (In fact, you may want to double it.) Not Jewish? Totally irrelevant. Make these for Hanukkah, or Christmas, or any time you need a tonic.

Makes 25 fritters

1-1/4 cups all-purpose flour
1/4 cup malted milk powder
3 tablespoons sugar
1-1/2 teaspoons baking powder
1/2 teaspoon nutmeg
1/4 teaspoon kosher salt
1 cup eggnog
1 egg
Plenty of vegetable oil, for frying

1/4 cup good honey + 1/4 teaspoon nutmeg, for drizzling (or more)

For the fritters: In a large bowl, sift together the flour, malted milk powder, sugar, baking powder, nutmeg, and salt. In a medium bowl, whisk the eggnog and egg. Pour the wet ingredients into the dry and whisk to combine. (Make sure to moisten any dry bits at the bottom of the bowl.) Set aside to rest while you heat up the oil.

Affix a candy thermometer to the side of a deep saucepan. Fill with 1 to 1-1/2 inches oil, set over medium-high heat, and bring the oil up to between 350°F and 375°F.

When the oil has reached the target range, drop 1 heaping tablespoon of batter for each fritter into the oil. Work in batches (I make 4 at a time), and do not crowd the saucepan. Fry for 1 to 3 minutes per side, flipping gently once. Remove with a slotted spoon to a paper towel-lined plate.

For the nutmeg honey: Combine the nutmeg and honey in a small microwavable bowl. Heat very gently at 50% power for about 15 seconds, just to loosen. Drizzle over the fritters and serve, making an additional batch of nutmeg honey if desired.