## **Fried Oreos**



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Makes a couple dozen

Prep Time: 10 minutes Cook Time: 10 minutes

## Ingredients

- \_\_1 cup of All Purpose Flour \_\_2 Tbsp of Granulated Sugar
- \_\_1/2 tsp of Baking Powder
- \_\_1.4 tsp of Salt
- \_\_1 Egg
- \_\_3/4 cup of Whole Milk, possibly 1 cup if the batter is too thick
- \_\_2 tsp of Vanilla Extract
- \_\_Oreos
- \_\_Frying Oil
- \_\_Powdered Sugar

- 1) In a large bowl, whisk together the flour, sugar, egg, salt, baking powder, milk and vanilla until smooth, set aside so the batter can rest while the oil preheats.
- 2) Add enough oil to a heavy bottomed pan to come halfway up, preheat it to about 370 degrees F.
- 3) When the oil is nice and hot, dip the Oreos in the batter and fry them for about a minute on each side or until golden brown,



