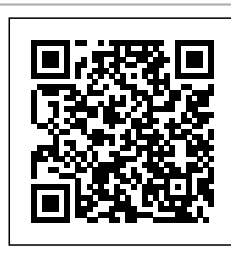


Fried Oreos



Scan Code To Watch
Video!



Recipe by: Laura Vitale

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, drain on a paper towel lined plate then sprinkle with powdered sugar.

