

Deep Fried S'mores

By Natalia Collazo

Yield: 32

Portion 2 per person

Set up : 5 Minutes

Prep time: 35 minutes

Cooking Time : 5 Minutes

Total time: 45 Minutes

Ingredients

Chocolate Chips | 1 cup

Vegetable Oil | 1 Tbsp.

Marshmallows | 16 individual

Mini Hersey Bars | 4

Graham crackers | 2 packs

Pancake mix | 1 cup

Water | $\frac{3}{4}$ cup

Eggs | 1

Sugar | $\frac{1}{2}$ cup

Cinnamon | 2 tbsp.

Oil for frying

Directions

1. Split the Hersey bars into quarters
2. Cut 8 graham crackers in eighths
3. Make a vertical slit large enough for a $\frac{1}{2}$ inch piece of chocolate from the top, insert quarter chocolate into slit. Then cut the marshmallow in half.
4. Put the chocolate chips in a microwave safe bowl with a tablespoon of vegetable oil and heat for 30 seconds, mix and repeat until completely melted. Use chocolate to adhere the graham crackers to the marshmallows in step 7.

- 5.** Mix cinnamon and sugar together in a bowl and set aside until step 11.
- 6.** Preheat fryer to 350
- 7.** Dip the eighth graham cracker into the melted chocolate and put it on a parchment paper lined sheet pan, place the marshmallow on the cracker, dip another eighth cracker and place it on top of the marshmallow and repeat for all marshmallows
- 8.** Place the pan in the refrigerator or freezer for 5 minutes while preparing pancake batter
- 9.** Add $\frac{3}{4}$ water and 2 eggs to pancake mix, once combined smash left over graham crackers in a bag then pour into batter.
- 10.** Take the mini s'mores dip them into the batter , once completely covered place in fryer and fry until golden brown.
- 11.** Take the golden brown s'more and dip into cinnamon sugar mix.
- 12.** Repeat for all s'more

