

DEEP FRIED OREOS

- 2 quarts vegetable oil (for frying)
- 1 large egg
- 1 cup milk
- 2 tsp vegetable oil
- 1 cup pancake mix
- Powdered sugar
- 1 (18 oz.) package of Oreos*

1. Heat oil in deep-fryer or Dutch oven to 375 degrees F.
2. Whisk together the milk, egg and 2 teaspoons of vegetable oil in a bowl until smooth. Stir in the pancake mix until no dry lumps remain.
3. Dip cookies into the batter one at a time, and carefully place into the hot frying oil.
4. Fry four to five cookies at a time to avoid overcrowding the fryer. Cook for about 2 – 3 minutes, or until the cookies are golden-brown.
5. Drain on a paper towel-lined plate before serving. Sprinkle with powdered sugar.

*Could use traditional Oreos or try one of their flavor variations for a unique twist!
Recipe would also work with other cookies, like Nutter-Butters.

