

## DEEP FRIED SWEETS

### SUPPLIES

- OIL
- SKILLET OR DEEP FRYER
- WOODEN SKEWERS

### FRIED TREATS

- OREOS
- CANDY BARS
- BUTTER

### BATTER

- 1 CUP BISCUIT/BAKING MIX
- 1 LARGE EGG
- 1/2 CUP 2% MILK
- 1 TSP VANILLA
- PINCH OF CINNAMON

### TOPPINGS

- CONFECTIONERS' SUGAR
- CHOCOLATE SYRUP
- CARMEL TOPPING
- CINNAMON AND SUGAR

### DIRECTIONS

- ON EACH OF THE WOODEN SKEWERS, THREAD ONE TREAT TO BE FRIED BY INSERTING THE POINT OF THE SKEWER INTO THE SIDE.
- FREEZE UNTIL FIRM, ABOUT 1 HOUR.
- IN A DEEP CAST-IRON SKILLET OR DEEP FRYER, HEAT OIL TO 375°.
- PLACE BISCUIT MIX IN A SHALLOW BOWL. IN ANOTHER BOWL, COMBINE EGG, MILK, VANILLA, AND PINCH OF CINNAMON, WHISK INTO BISCUIT MIX JUST UNTIL MOISTENED.
- HOLDING SKEWER, DIP TREAT INTO BATTER MIXTURE TO COAT BOTH SIDES; SHAKE OFF EXCESS.
- FRY TREATS, A FEW AT A TIME, UNTIL GOLDEN BROWN, 1-2 MINUTES ON EACH SIDE.
- DRAIN ON PAPER TOWELS. TOP WITH FAVORITE TOPPING BEFORE SERVING.

### COOKING TIPS

- TREATS NEED TO BE FROZEN - COULD TAKE FROM 1 TO 8 HOURS
- MAKE SURE THE OIL TEMPERATURE RETURNS TO 375° BETWEEN BATCHES