

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Michael Wilson

Recipe Name: Mike's Deep Fried Oreos

Recipe Ingredients:

- 2 qt vegetable oil, for frying
- 1 large egg
- 1 cup milk
- 2 tsp vegetable oil
- 1 cup pancake mix
- 2 packages of oreos
- 2 cups of powdered sugar

Recipe Instructions:

1. Heat 2 quarts oil in a deep-fryer to 375 degrees F (190 degrees C).
2. Whisk together egg, milk, and 2 teaspoons vegetable oil in a bowl until smooth.
3. Stir in pancake mix until no dry lumps remain.
4. Dip cookies into the batter one at a time and carefully place into the hot oil.
5. Fry only 4 or 5 at a time to avoid overcrowding the deep fryer.
6. Cook until the cookies are golden-brown, about 2 minutes.
7. Drain on a paper towel-lined plate before serving.
8. Sprinkle powdered sugar over the fried Oreos.