

Deep Fried Oreos



18 OREO COOKIES
 OIL FOR DEEP-FAT FRYING
 1 CUP BISCUIT/BAKING MIX
 1 LARGE EGG
 1/2 CUP
 2% MILK



CONFECTIONERS' SUGAR
 ON EACH OF EIGHTEEN 4-IN. WOODEN SKEWERS, THREAD ONE COOKIE, INSERTING POINTED END OF SKEWER INTO FILLING. 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 AND MILK; WHISK INTO BISCUIT MIX JUST UNTIL MOISTENED. HOLDING SKEWER, DIP COOKIE INTO BISCUIT MIXTURE TO COAT BOTH SIDES; SHAKE OFF EXCESS. FRY COOKIES, A FEW AT A TIME, UNTIL GOLDEN BROWN, 1-2 MINUTES ON EACH SIDE. DRAIN ON PAPER TOWELS. DUST WITH CONFECTIONERS' SUGAR BEFORE SERVING



No Fry Fried Ice Cream



FRIED ICE CREAM WITH ONLY 5 INGREDIENTS!
 CORNFLAKES, BUTTER, CINNAMON, SUGAR, AND ICE CREAM



FIRST, YOU WANT TO SCOOP YOUR ICE CREAM AND FREEZE IT SO THAT IT'S EASY TO ROLL. IF YOU LINE A CUPCAKE/MUFFIN TIN WITH PLASTIC WRAP IT MAKES FOR EASY FREEZING AND EVEN EASIER REMOVAL. NEXT, CRUSH YOUR CORNFLAKES WITH A FOOD PROCESSOR OR IN A ZIPLOC BAG. MELT SOME BUTTER IN A PAN AND ADD THE CRUSHED CORNFLAKES. ADD SOME CINNAMON THEN COOK THE MIXTURE FOR A COUPLE OF MINUTES TO TOAST THE CORNFLAKES AND BLOOM THE CINNAMON WHICH BRINGS OUT THE FLAVOR. REMOVE FROM HEAT AND ADD THE SUGAR ONCE THE ICE CREAM HAS HARDENED, ROLL THE ICE CREAM IN THE CORNFLAKE MIXTURE. LET THE MIXTURE COOL COMPLETELY.

