

## Deep Fried Oreos

By Kimberli Washington



### Ingredients

- 1 package Oreo cookies (Try Golden or Red Velvet Flavor)
- 1 large egg
- 1 cup milk (substitute with soy, almond or coconut milk)
- 1 teaspoon pure vanilla extract
- 1 cup pancake batter mix
- Vegetable oil for deep frying
- Confectioners' sugar for garnish
- Vanilla ice cream (optional)

### Directions

1. Pre-heat oil to 375 degrees using a deep fryer or medium sauce pan.
2. In a large bowl, whisk together egg, milk and vanilla extract until smooth. Stir in pancake batter and mix together until well blended.
3. Dip cookies one at a time in batter and carefully place in deep fryer. (Only cook 4-5 cookies at a time).
4. Fry until batter is golden (about 3-4 minutes). Remove from heat and let rest on a paper towel to drain the excess oil.
5. Place deep fried Oreos on a serving dish and sprinkle confectioner's sugar on top.
6. Serve immediately with vanilla ice cream (optional). Enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.

# Recipe of the Week

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