



## Deep-Fried Snickers® Bars

Serves 4

Equipment:

Stockpot

Candy/Deep fry thermometer

Skewers (16)

Tongs

Baking sheet, with parchment

4 large (or 16 fun-size®) Snickers® candy bars  
3 cups all-purpose flour  
3 tbsp granulated sugar  
3 tsp baking powder  
1 tsp baking soda  
3/4 tsp sea salt  
1 cup buttermilk  
1/2 cup whole milk  
3 large eggs  
3 tbsp unsalted butter, melted  
Canola oil  
Confectioners' sugar

1. Skewer each candy bar and place on baking sheet lined with parchment paper. Freeze for 2 hours.
2. Meanwhile, prepare the batter: In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. Set aside.
3. In a separate bowl, whisk together buttermilk, milk, eggs, and melted butter. Pour into flour mixture and blend just until smooth. Place into a large drinking glass so you have the depth to dip into.
4. In a Dutch oven, heat 2-inches of Canola oil over medium heat to 375°F.
5. Working two at a time, dip the Snicker's® into the batter until fully coated. Place in the hot oil, turning after a few seconds until all sides have reached a light brown color, about 4 to 6 minutes.
6. Drain on paper toweling, the dust with confectioners sugar.