



Deep-Fried Twinkies®

The Texas State Fair in Dallas was the first to offer this sinful treat.

Special Supplies:
Dutch Oven
Candy/Deep Fry Thermometer

Skewers (6)
Baking Sheet, lined with Parchment Paper
Paper Towels

Makes 6 Twinkies®

6	Twinkies	1 cup	buttermilk
3 cups	all-purpose flour	1/2 cup	whole milk
3 tbsp	granulated sugar	3 large	eggs
3 tsp	baking powder	3 tbsp	unsalted butter, melted
1 tsp	baking soda		Canola oil
3/4 tsp	sea salt		Confectioners' sugar

1. Skewer each Twinkie® 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 Twinkies® 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.