

Deep Fried Oreos

Stock pot
Deep-fry thermometer (see sources)
Baking sheet lined with parchment paper
36 skewers

Created in 2002 at the Los Angeles County Fair by Charlie Boghosian who is also known as “Chicken Charlie”, served three to an order, it became a fair favorite and now you can find these in many state and county fairs nationwide.

36	“Double Stuff” Oreo’s
36	skewers
2 cups	all purpose flour
2 tbsp	granulated sugar
2 tsp	baking powder
3/4 tsp	baking soda
1/2 tsp	sea salt
2 cups	buttermilk
1/3 cup	whole milk
2 large	eggs
2 tbsp	unsalted butter, melted
	canola oil
	powdered sugar

1. Take and skewer each Oreo through the cream filling. Place on prepared baking sheet. Place in freezer for 2 hours.
2. Meanwhile, prepare the batter. In a large bowl, whisk flour, sugar, baking powder, baking soda and salt. Set aside.
3. In a bowl, whisk buttermilk, whole milk, eggs and melted butter. Pour into flour mixture and blend just till smooth.
4. In a stock pot with 1-1/2 –inches of canola oil, on medium heat to 375°F.
5. Dip each Oreo into batter until fully coated. Place in hot oil, turning after a few seconds to make sure all sides are light brown, about 4 to 6 minutes.
6. Drain on paper toweling. Dust with powdered sugar.

Note: Make sure the oil is up to temperature before adding more cookies.