

Fried Oreo® Cookies

Since the 1990s state and county fairs have been frying up batches and batches of these tasty treats. Just when you didn't think you could improve on "America's Cookie", here it is in a hot dessert.

Makes 24 dipped cookies

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| 24 | skewers |
| 24 | double-stuffed Oreo's®, frozen for 10 minutes |
| 1 cup | Bisquick® Mix |
| 1 large | egg |
| 2/3 cup | whole milk |
| 2 tsp | canola oil |
| | canola oil of frying |
| | confectioners sugar |

1. Place cookies in freezer for at least 10 minutes. Press skewer into the cream filling. Set aside.
2. In a small bowl, whisk biscuit mix, egg, milk and oil to combine.
3. Heat frying oil to 375°F.
4. Dip a few cookies at a time into batter until fully coated. Place in hot oil, turning after a few seconds to make sure all sides are browning evenly.
5. Fry until light brown for a total of 4 to 6 minutes. Drain on paper toweling. Sprinkle with confectioner's sugar.

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