

## Corn Dogs

Corn dogs are a ballpark favorite, but you can enjoy them anytime with this recipe. Serve with fresh fruit, wedges of cheese and cole slaw on the side and tall glasses of Nestea!



### Estimated Times:

Preparation - 10 min | Cooking - 10 min | Yields - 8

## Ingredients

- 1 cup all-purpose flour
- 2/3 cup **ALBERS Yellow Corn Meal**
- 2 tablespoons granulated sugar
- 1 1/2 teaspoons baking powder
- 3/4 cup milk
- 1 large egg, beaten
- 1 package (16-oz.) hot dogs, patted dry
- 8 (6-inch) wooden skewers
- 1 cup or more vegetable oil

## Directions

COMBINE flour, corn meal, sugar and baking powder in medium bowl. Combine milk and egg in small bowl. Add to flour mixture; mix just until blended (batter will be thick). Spread batter into shallow plate or dish. Insert skewers into hot dogs.

ADD oil to 2-inch depth in electric skillet or large skillet; heat to 350° F.

DIP hot dogs into batter, coating all sides. Add 3 to 4 hot dogs to hot oil, turning after 5 to 10 seconds to set batter. Fry, turning occasionally, until golden brown; drain. Repeat with remaining hot dogs. Serve with mustard and ketchup.

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