



giant eagle
ONLINE
COURSES

Baking Memories
with Buddy Valastro 



Fried Cookies

Ingredients

- 3 cups Giant Eagle Buttermilk Pancake Mix
- 1 1/3 cup water
- 1/3 cup Giant Eagle Canola Oil (plus oil for frying)
- 1 package Giant Eagle Original Chocolate Sandwich Cookie
- Giant Eagle Powdered Sugar for finishing

Step-by-step

1. In a heavy bottomed medium size fry pan preheat Giant Eagle canola frying oil to 375 degrees.
2. While oil is heating, combine your Giant Eagle Buttermilk Pancake mix with water and 1/3 cup Giant Eagle canola oil. Whisk together gently being careful not to overmix.
3. Prepare a tray or large plate lined with paper towels to place cookies after they have been fried.
4. When oil is at 375 degrees dip your cookies carefully into the batter and then into the oil.
5. Fry until lightly golden brown making sure to flip for even color all around.
6. Using a slotted spoon remove cookies from the oil and place on the paper towel to collect any excess oil from frying.
7. Place on serving tray and dust with Giant Eagle powdered sugar before serving.