

## Giant Eagle Online Courses – Buddy Valastro, Deep Fried Cookies

- Buddy Valastro: 0:09 Buddy Valastro, The Cake Boss, here. I'm here with my son, Marco.
- Marco Valastro: 0:13 Hello.
- Buddy Valastro: 0:13 And we are going to do some of Marco's favorite snacks, deep fried cookies. They are so simple to do at home and once you see this, you're going to be deep frying lots of things. So, the first thing we're going to do is going to take our oil, let's heat up our pan.
- Buddy Valastro: 0:37 So, I'm trying to heat the oil up to 375. And in here I have three cups of Giant Eagle Pancake Mix, right? And to that I'm going to add 1 1/3 cup of water. Now if you read the instructions on the mix, it's going to tell you to add more water. But we are not making pancakes here, we are using the batter to help coat our cookies, so you want to make this a little thicker than you normally would. You're almost looking for a dough rather than a batter.
- Buddy Valastro: 01:13 But you have, you're looking for a consistency here, right? You want the dough to be a little drippy but you, you don't want it as loose as normal pancakes, and I think our oil is almost ready. We've got our batter. So simple. Three cups of pancake batter, about a, 1 1/3 cup of water. And your favorite cookie. You get the cookie son. I'm going to get the batter, come on over.
- Buddy Valastro: 01:43 I glove up, take my cookie and I'm going to go and just kind of give it a couple of dips. Okay. Wipe. Okay, ready. And Dip.
- Buddy Valastro: 02:15 We're going to have to flip this guy. Make sure we're not sticking to the bottom. Okay. You're just looking. Once they're golden brown on one side, give it a good flip, like that. Give this a good flip, like that. C'mon. This guy looks about done.
- Buddy Valastro: 02:43 Christine from Erie, Pennsylvania wants to know if I bake with my kids a lot. Well, we bake all the time. Actually, my kids come and help me at the bakery. We bake at home. They really, really loved to do it with me, and I feel like baking is such an amazing thing to do as a family or even cooking.
- Buddy Valastro: 03:02 Jordan from Zanesville, Ohio. You can use yeast now... are you talking about like a fresh yeast that you would use in pizza or a dry yeast that you would use? Usually we don't put yeast in

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cakes, usually use baking powder, but you can use yeast, you can use baking powder, as a leveling agent. And usually more dough's go with yeast.

- Buddy Valastro: 03:28 Jen from Youngstown, Ohio wants to know what's my favorite meal, well as you could see, I'm not that fussy. No. My favorite meal is hands down my wife's eggplant parmesan. I mean when I get that, I would take that over anything. I love it. It's delicious. Got a nice crisp to it. But then the sauce and cheese just marry together, mmm, mmm, mmm. Topped with a crazy amount of parmesan.
- Buddy Valastro: 03:53 Madison from Derry, Pennsylvania wants to know what's the biggest mistake that people make when baking? Couple things, right? You should always double check your expiration date on like your baking powder because sometimes a lot of this stuff that you have in your baking cupboard sits there and everything has an expiration date. So, I think check all your ingredients.
- Buddy Valastro: 04:18 Another thing that people do is that when you bake at home in your oven at home, you should always bake on the middle shelf. I know you have a top and a bottom shelf, but everything bakes so much more even in the middle. So, like if you do cookies, bake in batches, that's one of the things that I see when you do that, you have better results.
- Buddy Valastro: 04:44 You know, this is kind of like, almost like a zeppole, you know, like when I do this reminds me of when I was a kid, I used to go to the carnival and get the, you know, the zeppole's. We used to make them. So, that's kinda how we did it. Come on over here. Let me show you how to finish these guys up.
- Buddy Valastro: 05:04 I'm going to line my cookies up on nice platter here. Alright, now again, you want to eat these warm, right? So, we want to finish in a fryer, and you want to bring them over here. How about a nice coat of powdered sugar?
- Buddy Valastro: 05:21 May I, son? Aw get crazy with the sugar. Look at that go. Alright. Don't tell him mom I spilled it.
- Marco Valastro: 05:32 You got more on the floor, than on the cookies!

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Buddy Valastro: 05:35 Alright, you ready to eat some?

Marco Valastro: 05:37 Yes.

Marco Valastro: 05:38 Here's to fried cookies.

Buddy Valastro: 05:40 Here's to fried cookies. Amen.

Buddy Valastro: 05:49 Anybody can do this at home. It is so good. It is cooked to perfection. I mean, it just steps things up. It's fun to do with the kids. Not a ton of ingredients. I want to see you guys keep doing this. I want to thank our friends at Giant Eagle for having me today. I want to thank my son, Marco for being a good helper. And we'll see you next time.