

Deep Fried Oreos

Yield: 32 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-deep-fried-ice-cream-balls-recipe>

Ingredients:

- pancake batter I used mycinnamon pancake batter but without any cinnamon and nutmeg :
- 1 1/8 cups all purpose flour
- 1 1/2 tablespoons baking powder
- 1 pinch salt
- 1 tablespoon sugar
- 1 cup milk
- 1 teaspoon vanilla extract
- 40 oreos chocolate
- powdered sugar for sprinkling on top
- chocolate sauce optional
- ice cream for serving, optional
- oil for frying

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 5 milligrams
4. Fat: 4.5 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 170 milligrams
9. Sugar: 8 grams

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