



## Deep Fried Candy Bars

Jacob · 29/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

2

### Description

A Scotland favorite Deepfried candy bars such as Milky Wayreg Snickersreg Marsreg Bars etc We like Snickersreg the best A real treat This recipe is my own variation Enjoy

### Ingredients

- - 2 cups all-purpose flour - 1 cup corn flour - ? teaspoon baking soda - 2 cups milk
- or as needed - 1 cup vegetable oil for frying - 2 chilled full-size chocolate-covered
- nougat-filled candy bars (such as Snickers®)

### Instructions

1. Mix all-purpose flour
2. corn flour
3. and baking soda in a shallow bowl. Stir enough milk into the flour mixture to make a somewhat-thin batter that will stick to the candy bars
4. but not drip off. Heat oil in a deep-fryer or deep skillet to 350 degrees F (175 degrees C). Dip the candy bars in the batter to coat. Carefully put coated candy bar into hot oil and fry until golden brown
5. 2 to 3 minutes. Unknown Editor's Notes: The nutrition data for this recipe includes the full amount of the batter. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
6. ingredient density
7. and the specific type of oil used.