

Corn Dogs

Calling all state fair food enthusiasts! A carnival classic is getting a DIY makeover with this recipe for Easy Homemade Mini Corn Dogs. [Get the Recipe...]

PREP 20 MINUTES

COOK 3 MINUTES

YIELD 14 MINI CORN DOGS

CALORIES 62 KCAL

Ingredients

- 1 (12-oz.) package hot dogs
- 1/2 cup yellow cornmeal
- 1/2 cup all-purpose flour
- 2 Tablespoons sugar
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1 large egg
- 1/2 cup whole milk
- Vegetable oil, for frying

Equipment:

- lollipop sticks; deep-fry thermometer



Instructions

1. Cut each hot dog in half then insert a lollipop stick into the cutoff end of each hot dog. Thoroughly dry off the hot dogs with paper towels.
2. In a large bowl, whisk together the cornmeal, flour, sugar, baking powder and salt. In a liquid measuring cup, whisk together the egg and milk. Pour the wet ingredients into the dry ingredients and stir until combined using a spoon or spatula. (See Kelly's Note.)
3. Add 4 inches of oil to a large, heavy-bottomed stock pot. Attach the deep-fry thermometer then heat the oil over medium-high heat until the thermometer reaches 360°F. Line a plate with paper towels.
4. Dip each hot dog in the batter until it's completely coated, lightly shake off the excess then then lower it into the hot oil. Fry the corn dog until golden and crispy, about 3 minutes, then transfer it to the paper towel-lined plate. Repeat the breading and frying process with the remaining hot dogs. Serve immediately.

Kelly's Notes:

1. When dipping the hot dogs in the batter, it's easiest if you pour the batter into a tall glass.
2. The lollipop sticks can be fried, so you can carefully lower the corn dogs into the oil, stick and all.