

## How to Make Fried Kool-Aid: A Sweet and Tangy Carnival Treat

This recipe stands out for several reasons:



**OVEN**  
**375°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup all-purpose flour
- 1 cup Kool-Aid (any flavor)
- 1 cup water
- 1 tablespoon sugar
- 1 teaspoon baking powder
- Oil for frying
- Powdered sugar for dusting

### DIRECTIONS

- Fried :** Kool-Aid is not just a recipe; it's a delightful memory from my childhood. Every summer, my family would visit the local fair, and the moment I caught a whiff of that sweet, tangy aroma wafting through the air, I knew I was in for a treat. The vibrant colors and the crispy texture of these little bites always brought a smile to my face. Today, I want to share this nostalgic recipe with you, so you can create your own carnival magic at home!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-fried-kool-aid-a-sweet-and-tangy-carnival-treat/>