

Your Favorite Cookie Just Got Better - Easy Homemade Deep-Fried Oreos

Every time I go to a fair or carnival, there's one snack I absolutely



DEEP FRIED OREOS

YOU WILL NEED:
1 cup pancake mix
1/2 cup milk
1 egg
1 tbsp sugar



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 cup pancake mix

3/4 cup milk

1 egg

1 tbsp sugar

1/2 tsp vanilla extract

12 Oreos

Oil for frying (vegetable or canola works best)

Powdered sugar for topping

Step-by-Step Instructions:

1. Heat the Oil:

2. Make the Batter:

3. Dip the Oreos:

4. Fry to Golden Perfection:

5. Drain & Dust with Powdered Sugar:

Pro Tips for the Best Deep-Fried Oreos:

Keep the oil at the right temperature - If it's too hot, the batter burns before the Oreo gets soft inside. If too cool, they absorb too much oil.

Don't overcrowd the pan - Fry in small batches to keep the oil temperature steady.

Use double-stuffed Oreos - They turn extra gooey inside.

Make them extra indulgent - Serve with chocolate or caramel drizzle!

What to Serve with Deep-Fried Oreos:

A scoop of vanilla ice cream for hot-and-cold contrast.

Chocolate or caramel sauce for extra decadence.
Whipped cream & sprinkles to make them extra fun!
FAQs (From My Kitchen to Yours):
Why These Deep-Fried Oreos Are a Must-Try:

DIRECTIONS

1. **Heat the Oil:** I pour 2-3 inches of oil into a deep pan or pot and heat it to 375°F (190°C). If you don't have a thermometer, drop a tiny bit of batter in-if it sizzles and rises immediately, the oil is ready.
2. **Make the Batter:** In a mixing bowl, I whisk together the pancake mix, milk, egg, sugar, and vanilla extract until smooth. The batter should be thick enough to coat the Oreos without dripping off too much.
3. **Dip the Oreos:** I use a fork or tongs to dunk each Oreo into the batter, making sure it's fully coated. Letting excess batter drip off prevents too much buildup.
4. **Fry to Golden Perfection:** Working in small batches, I carefully drop the battered Oreos into the hot oil. They fry for 2-3 minutes, flipping halfway through, until they turn a beautiful golden brown.
5. **Drain & Dust with Powdered Sugar:** I transfer the fried Oreos to a paper towel-lined plate to absorb excess oil. Then comes the best part-a generous dusting of powdered sugar for that classic fair-style finish.
6. **Pro Tips for the Best Deep-Fried Oreos:** Keep the oil at the right temperature - If it's too hot, the batter burns before the Oreo gets soft inside. If too cool, they absorb too much oil.
7. **Don't overcrowd the pan - Fry in small batches** to keep the oil temperature steady.
8. **Use double-stuffed : Oreos - They turn extra gooey** inside.
9. **Make them extra indulgent - Serve with chocolate or caramel drizzle!**

10. What to Serve with Deep-Fried Oreos: These are already an amazing dessert on their own, but if you really want to go all out, try pairing them with:
11. A scoop of vanilla ice cream for hot-and-cold contrast.
12. Chocolate or caramel sauce for extra decadence.
13. Whipped cream & sprinkles to make them extra fun!
14. FAQs (From My Kitchen to Yours): Q: Can I make these without frying?A: Yes! Try air-frying them at 375°F for 6-8 minutes, flipping halfway. They won't be exactly the same, but they're still delicious.
15. Q: Can I use a different cookie?A: Absolutely! Try chocolate chip cookies, Nutter Butters, or even Thin Mints for fun variations.
16. Q: How do I store leftovers?A: Honestly, these are best eaten fresh, but if you need to store them, keep them in an airtight container at room temp for up to 1 day. Reheat in an air fryer or oven for crispiness.
17. Why These Deep-Fried Oreos Are a Must-Try: If you've ever had fair-style fried Oreos, you already know how addicting they are. This easy homemade version brings all the flavor and crispiness without the long lines or expensive food stand prices. Whether it's a party, a movie night, or just a craving for something indulgent, this recipe delivers big on flavor with minimal effort.
18. For more delicious recipes, check out : Chef Maniac. If you try these Deep-Fried Oreos, let me know what toppings you add-I'd love to hear your creative twists!

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

Original recipe: <https://chefmaniac.com/your-favorite-cookie-just-got-better-easy-homemade-deep-fried-oreos/>