



Deep Fried Chocolate Easter Eggs

Recipe By MARK KEADY

SERVES: 4

INGREDIENTS:

- ☐ 8 foil wrapped chocolate easter eggs (use any flavor you like)
- ☐ 6 cups canola oil and 1 tbsp.
- ☐ 2 cups all purpose flour
- ☐ 1 tsp. baking powder
- ☐ 1 cup of milk
- ☐ 1 egg
- ☐ pinch of kosher salt
- ☐ ½ cup powdered sugar, for garnish
- ☐ chocolate syrup, for garnish

DIRECTIONS:

- ☐ 1. Be sure to freeze the eggs for at least two hours or overnight before starting this recipe!
- ☐ 2. Whisk together the milk, egg and 1 tbsp. oil in a small bowl or measuring cup. Whisk together the baking powder, 1 cup of flour and salt in a medium bowl. Put the remaining 1 cup of flour in a small bowl.
- ☐ 3. Pour the egg mixture into the flour mixture and whisk until combined. Cover and set aside for 15 minutes while the oil heats.
- ☐ 4. Attach a deep fat fry thermometer to a large heavy-bottomed pot (see cook's note). Add the 6 cups of oil and heat to 375°F over medium-high heat. Using two forks (or your hands) dredge an egg in the flour, then coat in the batter, dredge in the flour again and then coat in the batter. (This double batter creates a thicker coating to keep the egg from leaking when fried.) Gently put it into the oil, turn it almost immediately with a slotted spoon, so that it does not stick to the bottom. Repeat with remaining eggs. Cook, turning frequently until the crust is a light golden, about 2 minutes. Remove the eggs to a paper towel-lined plate, let sit for 5 minutes before serving.
- ☐ 5. Top with sifted powdered sugar, chocolate syrup or syrup of choice.

Use a deep fryer if you have one. Do not use an air fryer. Make sure that the egg is completely coated before frying to avoid a meltoff in the fryer. The children won't mind you raiding their Easter baskets if you turn their chocolate into these beauties! It's fair food - at Easter!

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