Homemade Corn Dogs

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- 1 pkg Hot Dogs
- 2 eggs (beaten)
- ½ Cup Buttermilk (or milk with 1 tsp. vinegar)
- ½ cup cornmeal
- 1 tsp. salt
- ¼ cup All Purpose Flour (or GF Flour mix)
- 1 tsp. baking powder
- 1 Tbsp. Sugar

Directions

Heat oil in a fryer to about 350 degrees.

Cut up Hot Dogs into bites, or place whole hot dog on stick. Pat hot dogs dry so that batter sticks better.

In a medium bowl mix all ingredients together.

Dip hot dogs in the batter and fry in hot oil until brown.

Extra hot dogs can be frozen after cooked and reheated in the microwave just like store bought!

****GFCF****

For Gluten Free Dairy Free Use: ½ cup plain soymilk. Also, I used Bob's Red mill All-purpose Flour mix, and 1 tsp xanthum gum.

They turned out super!