



Gluten Free Corn Dogs

- 1 cup Gluten Free Corn Meal
- 1-1 ½ cup Gluten Free Bisquick
- 2 eggs(beatn)
- 1 TBSP Sugar
- 1 cup Milk (you can use soy, almond, etc)
- Hot Dogs
- Sticks (optional)

Directions

Heat the oil for frying to about 350 degrees. I used my Dutch oven. You could use a fryer, or any method you choose.

In a bowl add Corn Meal, Sugar, and 1 cup Gluten Free Bisquick. Stir together. Whisk in 2 eggs, and 1 cup of milk. The batter will be the consistency of thick pancake batter. If needed add extra bisquick to thicken.

Now place the hot dogs onto sticks, or cut into bite sized pieces. I cut my hot dogs in half to make kid sized corn dogs. Really, it is up to you.

Once the hot dogs are prepared, roll them in batter until they are covered. Quickly drop them into the oil and allow them to fry about 3-5 minutes until golden brown. You may need to flip them once.

Remove and place on a paper towel lined plate. Serve.

This recipe makes enough batter for 1 package of Hot Dogs.