

## Deep-fried Twinkie

Furnished by  
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### Needed

10 Hostess Twinkies

Extra flour

Powdered Sugar

### For the Batter:

1 cup flour

1 tablespoon malt vinegar

1 teaspoon baking powder

1 teaspoon salt

12 ounces water

### To Make Twinkies

Cool Twinkies in refrigerator. Mix batter ingredients to the consistency

of custard. Roll each Twinkie in extra flour and then roll in batter. Drop the

battered Twinkie into a deep fryer for about 90 seconds, just until the

cream filling is starting to melt and the outside is golden brown. top with

**powdered sugar**