



Hay Day Kitchen

# *Fried Candy Bars*



Trick or treat? How about both “trick” and “treat”?

We’re making Fried Candy Bars! This recipe is sure to be a spook-tastic addition to your Halloween festivities.

We’ve prepared an easy recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!

Make sure to share your Fried Candy Bars using the hashtag #haydaykitchen !

 **YouTube**

<https://youtu.be/lZoE514Y6X0>

---

## *Ingredients:*

**6 Pcs** Fun-sized chocolate bars, like Snickers, Mars, Bounty, etc

**¾ Cup** Flour

**1.5 Tsp** Baking powder

**1 Tbsp** Sugar

**¼ Tsp** Salt

**2 Tbsp** Oil



**½ Cup** Milk

**10 Pcs** Skewers/Sticks

**1** Egg

**2-3** Toothpicks

**8 Cups** Canola oil

**Glaze:**

**1 Cup** White and/or milk chocolate

**2-3 Cups** Crushed peanuts

**1 Tbsp** Sprinkles

**Prep time:** 2 hours

**Servings:** 10-12 candy bars

**Equipment:** Measuring cups and spoons, knife, pot, skimmer, cake pop wooden sticks, glass or mug, kitchen thermometer.

***Method:***

- Cut chocolate bars in half and refrigerate for 30 minutes.
- In a bowl, measure in your flour, baking powder, sugar and salt.
- Mix, then add in the egg, milk and oil.
- Mix the batter until it is well combined. The consistency should look like thick pancake batter. (Add a bit more flour to the batter if it is too liquidy.)
- In a pot, add your oil and heat to 356°F/180°C.
- Take the chocolate bars from the fridge.
- Dip them one by one into the batter using a toothpick, drain away excess batter and carefully place in the hot oil. (Hot oil can burn, so please be careful!)
- Fry for about 1-2 minutes, or until golden brown.
- Let them drain and cool down on a piece of paper towel or napkins laid out on a tray.
- Add skewer sticks into fried candy bars.
- Refrigerate for 30 minutes before decorating.
- Decorate with melted white or milk chocolate, sprinkles and crushed nuts!



- Let's melt some chocolate!
- In a pot, measure your preferred chocolate. If you want both; melt them in separate pots.
- Warm up until chocolate is melted.
- Roll chilled, fried candy bars in melted chocolate.
- Let excess chocolate drip off.
- Decorate with sprinkles or crushed peanuts.
- Place fried candy bars upright into a glass or mug.
- Refrigerate for 30 minutes before serving.



How did your Fried Candy Bars turn out? We'd love to see them!

*Post it on social media, using the hashtag #haydaykitchen Or, submit a photo to our Fan*

*Art Uploader: <https://supr.cl/HayDayArtUploader>*