

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Hot Dogs, standard size	47	94
Thick Wooden Skewers	47	94
Corn Starch	1/2 cup (2 oz)	1 cup (4 oz)
All-Purpose Flour	3 cups (12.75 oz)	6 cups (1.6 lb)
Baking Powder	1½ tsp	1 Tbsp
Ground Mustard	2 Tbsp	4 Tbsp
Paprika	2½ tsp	5 tsp
Cayenne Pepper	1½ tsp	1 Tbsp
Eggs	4	8
Water	4 cups (32 oz)	2 quarts (4 lbs)
Oil for frying		



1. Pre-heat oil in deep fryer to 360°F.
2. Insert wooden skewers into hot dogs. Blot hot dogs dry with paper towel. Roll in corn starch, coating them with a thin layer. Tap to remove excess. Set aside.
3. Use a mixer with paddle attachment.
4. Add Sweet Cornbread Mix, all-purpose flour, baking powder, ground mustard, paprika, and cayenne pepper into mixing bowl. Blend on low speed* until combined.
5. Add eggs and water to bowl. Blend on low speed* for 30 more seconds.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed* for 30 more seconds.
8. Fill a tall drinking glass with batter. Dip hot dogs in batter one at a time.
9. Carefully place in deep fryer.
10. Fry according to the table below, or until golden:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SCALE	DEEP FRYER	YIELD 5 LB BATCH
1.8 oz batter	360°F 2 - 3 minutes	94

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