

THE BIG TEX LITTLE LONESTARS CLUB

WATCH THE VIDEO



• FRIED PB&J •

KID'S RECIPE CORNER

FRIED PB&J

INGREDIENTS

- 4 cups of your favorite pancake mix
- 2 cups of water
- ¼ tsp. of vanilla extract
- White bread
- Peanut butter
- Jelly
- Bananas (optional)
- Tabletop fryer or cast-iron skillet
- Vegetable oil
- Powdered sugar

INSTRUCTIONS

First, grab your parent or an adult to help you with this recipe, then start by making your peanut butter and jelly sandwiches – add in bananas if you feel like it! Let the sandwiches sit in the freezer until they are frozen (ideally for 24 hours).

Next, heat up your tabletop fryer or cast-iron skillet with oil, enough to submerge the sandwich. If you use a cast iron skillet, use a generous amount of oil. As your fryer or skillet is heating up, mix your batter.

To make the batter, combine four (4) cups of pancake mix and add two (2) cups of water until the batter is thicker than normal pancake batter. Mix in a quarter (1/4) of a teaspoon of vanilla extract. Taking your frozen sandwich, cover the entire sandwich in the batter.

Next, place the sandwich in your fryer or skillet. Flip the sandwich over when golden brown. Once done, take the sandwiches out and place them on a plate. Top it with powdered sugar and jelly.

DID YOU KNOW?

The average American will eat 1,500 PB&Js before they turn 18. Any guesses on how many PB&J's Big Tex has eaten in his lifetime?



STATE FAIR OF TEXAS