



Fried cookies on skewers

20'

Hands on

40 minutes'

Hands off

6'

Cook Time

10

Portion(s)

1

Difficulty



Ingredients

- 440 g [Akis' Petit Four with Orange Cocoa Cream](#)
- sunflower oil, for frying
- 160 g all-purpose flour
- 1 tablespoon granulated sugar
- 260 g milk, whole
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 10 skewers
- icing sugar, for serving

Διατροφικός πίνακας

Nutrition information per portion

369 Calories (kcal)	16.0 Total Fat (g)	6.7 Saturated Fat (g)	52.0 Total Carbs (g)
18%	23%	34%	20%
25.0 Sugars (g)	4.2 Protein (g)	0.6 Fibre (g)	0.24 Sodium (g)
28%	8%	2%	4%

Method

- Place the [cookies](#) in the refrigerator for 30-40 minutes.
- Place a [pan](#) over medium to high heat and add the sunflower oil (2 cm deep).
- In a large [bowl](#), whisk the flour, sugar, milk, baking soda and salt until homogenized.
- Remove cookies from refrigerator and roll them in the flour mixture until completely covered by it.
- Fry for 2-3 minutes until golden. Transfer to a [plate](#) lined with paper towels.
- Set them aside to cool and insert skewers.
- Serve with icing sugar.