**Corn Dogs**

1 ½ c corn meal

1 ¼ c flour

¼ c. sugar

1 Tbsp. baking powder

¼ tsp. salt

1 egg, beaten

1 ½ c buttermilk/milk

1 Tbsp. vegetable oil

1 Tbsp. honey

*10 hot dogs*

*10 wooden skewers*

In a large bowl, add the cornmeal, flour, sugar, baking powder and salt. Stir together. Then add the beaten egg, buttermilk, oil and honey. Stir until combined. Batter should be thick! *Wipe hot dogs dry with a paper towel (this will help the batter stick to them better) or roll it lightly in flour. Insert one skewer into each hot dog.*

Pour the batter into a tall drinking glass. Holding by the skewer, take one hot dog and dunk it into the batter, coating all of the hot dog. Slowly remove from batter and let a little excess batter drip back into the cup. Immediately place it into the hot oil. Shake the handle so the corn dog doesn’t stick to the bottom of the fryer rack. Cook for 2-3 minutes, or until all sides are a deep golden brown. Place on a paper towel to drain grease.