

## FRYING BATTER

Yield 100

Portion 1 Gallon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
10896 cal	2068 g	350 g	114 g	2246 mg	67950 mg	3966 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 MILK,NONFAT,DRY  
 BAKING POWDER  
 EGGS,WHOLE,FROZEN  
 OIL,SALAD  
 WATER

**Weight**

5-1/2 lbs  
 3-1/2 oz  
 5-3/4 oz  
 3 oz  
 1-1/3 oz  
 1-1/8 lbs  
 1-1/4 oz  
 4-1/8 lbs

**Measure**

1 gal 1 qts  
 1/2 cup  
 1/2 cup 1 tbsp  
 1-1/4 cup  
 2-2/3 tbsp  
 2-1/8 cup  
 2-2/3 tbsp  
 2 qts

**Issue****Method**

- 1 Sift together flour, sugar, salt, milk, and baking powder into mixer bowl.
- 2 Combine eggs and salad oil or melted shortening; add to dry ingredients.
- 3 Slowly add water; beat at medium speed until smooth.

**Notes**

- 1 Batter may be used for fruits and vegetables such as apples, eggplant, and tomatoes. Moist foods should be dredged in flour before dipping into batter. When ready to fry, dip into batter; drain slightly. Fry in 350 F. to 375 F. deep fat until lightly browned.
- 2 Use batter the day prepared. DO NOT SAVE.