



Fried Coke

 Vegetarian

READY IN



60 min.

SERVINGS



4

CALORIES



1292 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1 cup baking mix
- ☐ 2 quarts canola oil for frying
- ☐ 0.5 teaspoon cinnamon
- ☐ 1.5 cups coca-cola for fritters
- ☐ 0.3 cup flour for dusting all-purpose plus more surface
- ☐ 1 teaspoon granulated sugar
- ☐ 1 cup cup heavy whipping cream
- ☐ 4 maraschino cherries

- ☐ 0.3 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ paper towels
- ☐ sauce pan
- ☐ whisk
- ☐ wire rack
- ☐ sieve
- ☐ stand mixer
- ☐ dutch oven
- ☐ tongs

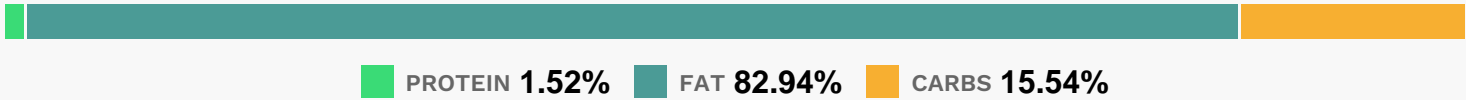
Directions

- ☐ In a small saucepan heat 1 1/2 cups of Coca Cola over medium high heat until it reduces to just 1/2 a cup of cola concentrate, about 15 minutes.
- ☐ Remove from heat and set aside to cool. While coke is reducing, whip cream and granulated sugar in a stand mixer or by hand until stiff peaks are formed.
- ☐ Combine confectioner's sugar and cinnamon in a large bowl and set aside.
- ☐ Heat oil to 360°F in a large Dutch oven and adjust flame to maintain temperature. While oil is heating prepare the fritter batter.
- ☐ In a large bowl whisk together remaining 1/3 cup of Coca Cola with vanilla. Stir in Bisquick to form a sticky dough.
- ☐ Sprinkle surface of dough with flour until a pliant and less sticky dough forms. Turn the dough out onto a generously floured surface. Flatten the dough into a large square about 1/2' thick and cut into 3/4' square pieces.
- ☐ Roll each square into a little ball.
- ☐ One at a time, place the balls in a shallow heat-resistant strainer then carefully transfer to the hot oil, cooking no more than 4 at a time. Fry for 1 to 2 minutes or until golden on the bottom. Then using heat resistant strainer or tongs, carefully turn fritters and fry until golden brown on

second side, about 1 minute longer. Use strainer to remove fritters from hot oil.

- ☐
- Transfer to a paper towel lined wire cooling rack. Repeat, cooking in batches, until all the dough balls have been fried.
- ☐
- Toss fritters in cinnamon sugar. Divide the fritters among four low ball glasses, drizzle fritters with Coke concentrate then top with whipped cream and a cherry.
- ☐
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index:70.8, Glycemic Load:19.07, Inflammation Score:-8, Nutrition Score:14.686086947503%

Nutrients (% of daily need)

Calories: 1292.18kcal (64.61%), Fat: 120.89g (185.98%), Saturated Fat: 21.85g (136.59%), Carbohydrates: 50.98g (16.99%), Net Carbohydrates: 49.84g (18.12%), Sugar: 28.74g (31.93%), Cholesterol: 67.83mg (22.61%), Sodium: 403.01mg (17.52%), Alcohol: 0.34g (100%), Alcohol %: 0.06% (100%), Caffeine: 7.08mg (2.36%), Protein: 4.98g (9.96%), Vitamin E: 17.16mg (114.4%), Vitamin K: 71.51µg (68.1%), Phosphorus: 227.67mg (22.77%), Vitamin A: 878.84IU (17.58%), Vitamin B2: 0.29mg (16.77%), Vitamin B1: 0.25mg (16.39%), Folate: 54.19µg (13.55%), Manganese: 0.2mg (10.24%), Calcium: 101.36mg (10.14%), Selenium: 6.87µg (9.82%), Vitamin B3: 1.87mg (9.35%), Iron: 1.4mg (7.78%), Vitamin D: 0.95µg (6.35%), Vitamin B5: 0.46mg (4.55%), Fiber: 1.13g (4.53%), Copper: 0.07mg (3.73%), Vitamin B12: 0.21µg (3.54%), Magnesium: 13.85mg (3.46%), Potassium: 119.43mg (3.41%), Zinc: 0.42mg (2.77%), Vitamin B6: 0.05mg (2.4%)