



## Corn Dogs

GLUTEN FREE

### Ingredients:

- 1 cup of **Juana**® corn meal
- ½ cup of white **MASECA**® corn masa flour
- 8 hot dogs
- 8 corn dog sticks
- 2 1/4 cups of milk
- 1 egg
- ¼ cup of sugar
- 4 teaspoons of baking powder
- ¼ teaspoon of salt
- 1/8 teaspoon of black pepper
- Cooking oil for frying.

### Preparation:

1. In a large bowl, combine the **Juana**® corn flour with the **MASECA**® flour and the remaining dry ingredients (sugar, baking powder, salt, and pepper).
2. Add milk and egg. Mix thoroughly until a smooth batter is obtained. Set aside.
3. Insert each sausage onto a wooden stick to form the corn dogs.
4. Pour the batter into a tall glass and dip each sausage until fully coated.
5. Heat enough oil in a deep pot. Fry the corn dogs until golden and crispy.
6. Remove from the oil and place on absorbent paper to drain any excess oil.

Makes: 8 servings