

10 Deep Fried Desserts:

COUNTY FAIR-INSPIRED FRIED DESSERTS



10 Deep Fried Desserts: County Fair-Inspired Fried Desserts

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Letter from the Editor

Dear Dessert Enthusiasts,

Remember those sweet summer days when you woke up early, threw on some clothes, and dashed off to the county fair with your family? Aside from the rides and the prize-winning animals, the best part of those old hometown fairs was the fried desserts. There were, of course, the classics like funnel cakes and cider doughnuts, and then there were the new, original creations.

We've included those classic favorites like funnel cake bites and apple cobbler bars, along with some new favorites – fried desserts like churro bites and strawberry cheesecake wontons. This summer, introduce your children and grandchildren to some of those down-home treats that you could otherwise only get once a year. Whatever you may be searching for, these easy fried dessert recipes will take you back in time.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

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COUNTY FAIR ORIGINALS

EASY FRIED CINNAMON SUGAR BISCUITS

BY THEBESTDESSERTRECIPES.COM TEST KITCHEN



You won't be able to believe how delicious this biscuit recipe is - until you've tried it. Remember when mom used to make a recipe like these Easy Fried Cinnamon Sugar Biscuits? Now you can recreate her simple biscuit recipe with this one. Add icing for an even sweeter treat. Your kids will absolutely love this easy biscuit recipe, and they'll be begging you to make it over and over again. Easy biscuit recipes can be hard to come by, but these delicious biscuits are surprisingly quick and simple. It's impossible to get enough! Imagine the look on your family's face when they come into the kitchen and smell these sugar biscuits baking in the oven. They will be so surprised and so pleased, especially when they pop them in their mouths and begin to shower you with compliments.

Makes: 32 pieces

Ingredients:

- Vegetable oil for frying
- 1 8-biscuit tube refrigerated biscuits
- ½ cup sugar
- 2 tablespoons cinnamon
- 1 cup powdered sugar
- ¼ cup milk

Instructions:

1. In a heavy, deep and wide skillet or wok, heat enough oil to fill it to a depth of 3 inches.
2. Over medium-high heat, raise oil to a temperature of 350 degrees F on a deep fry thermometer.
3. While oil is heating, place sugar and cinnamon into a brown paper bag or a zip top plastic bag. Shake to mix.

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4. Line a bake sheet with two layers of paper towel and set near the stove.
5. Remove biscuits from their tube and cut each into quarters. When oil is hot enough to sizzle and bubble when a piece of dough is dipped into it, very carefully lower about ten of the pieces into it. There should be enough room for them to move around in the oil – they will often turn themselves over after about 1 minute; if not, manually turn them to fry all surfaces to a medium golden brown and cook the interior. Scoop from the oil with a slotted spoon onto the paper towel lined bake sheet. Repeat with the remaining pieces of dough.
6. When fried biscuits have drained, drop them into the bag with sugar and cinnamon and shake to coat. Remove to a serving platter.
7. Make the dip and glaze by combining the cream cheese, vanilla, and cinnamon in an electric mixer bowl. Whip on medium speed until smooth, then gradually add powdered sugar until smooth and thick. Drizzle in the milk until mixture reaches a pourable glaze consistency. Drizzle some over the biscuits and serve the remaining in a small bowl for dipping. Serve while biscuits are still slightly warm.

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DEEP FRIED CAKE BATTER BALLS

BY [JULIANNE BAYER FROM BEYOND FROSTING](#)



These delicious bite-sized Deep Fried Cake Batter Balls are the ideal treat for when you're craving something sweet, crispy, and fried. The inside is made with cake batter cookie dough, so the cake batter holds together during the frying. This simple recipe is sure to be a big hit with kids. The only downside to these treats is that, once you've tried them, you'll find they are dangerously addictive. But everyone needs to treat themselves once in a while, so try out these tasty cake batter bites.

Makes: 24 bites

Prep time: 30 mins

Cook time: 2 mins

Ingredients:

For the Cookie Dough:

- 1 cup unsalted butter (2 sticks), softened
- $\frac{3}{4}$ cup light brown sugar
- 1 cup granulated sugar
- $1\frac{1}{2}$ cup all-purpose flour
- 1 cup yellow cake mix (dry)
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon pure vanilla extract
- 3 tablespoons milk
- $\frac{1}{2}$ cup mini chocolate chips
- $\frac{1}{4}$ cup sprinkles

For the Batter:

- 3-4 cup vegetable oil for frying
- 3 cup crushed corn flakes
- 1 large egg
- 1 cup water
- 2 cup dry pancake mix

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- 2-3 tablespoons powdered sugar
- Additional powdered sugar for dusting

Instructions:

For the Cookie Dough:

1. Allow butter to come to room temperature.
2. Combine butter and both sugars in a medium-sized bowl. Mix with a handheld mixer until smooth. All chunks of sugar and butter should be broken up.
3. Add flour, dry cake mix, and salt. Mix just until combined. Mixture will be crumbly.
4. Add vanilla extract and milk. Mix until dough is soft. Add chocolate chips and sprinkles last.
5. Roll dough into balls, about 1½ tablespoons for each. Set aside.

To Assemble and Fry:

1. Preheat oil to 365 degrees F. Use caution when deep-frying. Oil is extremely hot.
2. Use a food processor to crush corn flakes into small pieces. Set aside in a medium-sized bowl.
3. In a separate medium-sized bowl, beat egg with a fork. Add water.
4. Add 1 cup of dry pancake mix and powdered sugar and whisk together until smooth.
5. In a third bowl, place the remaining dry pancake mix.
6. To assemble the deep-fried cookie dough bites, first roll dough in dry pancake mix, then dip into wet batter and lastly, roll in corn flake crumbs.
7. Place dough ball in oil and fry for one minute and 30 seconds.
8. Remove from deep fryer and tap off excess oil and place on a paper towel to dry the dough ball and absorb remaining oil. Allow to cool for several minutes before eating.
9. Sprinkle with powdered sugar or drizzle with chocolate syrup.

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COUNTY FAIR FUNNEL CAKE BITES

BY [BEKKI FREY FROM DOMESTIC MOMMYHOOD](#)



There doesn't have to be a fair going on for you to enjoy a delicious mouthful of funnel cake. County Fair Funnel Cake Bites are a fun way to capture everything you love about your favorite county or state fair dessert in a fun mini dessert form.

These bites are perfectly sweet, with or without powdered sugar on top of them. Of course, who wouldn't want to put powdered sugar on top of their funnel cakes? These treats are fun to make and share with the whole family.

Ingredients:

- 2 cups of milk
- 1 egg
- 2 teaspoons of vanilla
- 2 cups of flour
- Pinch of salt
- 1 teaspoon of baking soda
- 2 tablespoons of sugar
- 6 tablespoons of butter, melted
- Powdered sugar

Instructions:

1. First start by mixing your milk, egg, vanilla, and butter together. Then add in your salt, baking soda, and sugar. Then slowly include your flour and mix until everything is a smooth combination. Then pour your mixture into a giant gallon baggy or if you have a icing bag or funnel. Set aside for a few minutes.
2. Pour about a ½-inch of vegetable oil into a deep frying pan. Let it heat up for about 2 minutes of high then turn down to a low medium. To test if the oil is hot enough drip a small dot of the batter into the oil. If it fries up, then it's ready.
3. Then place your bag of batter and make little dots in the oil. Let it sit for about a minute and then get a fork and a spatula to slowly flip them over. Until they are golden brown. The place on a paper plate with paper towels and sprinkle with powdered sugar. Can serve with whipped cream or fruit to top them off with.

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FRUITY FRIED DESSERTS

STRAWBERRY CHEESECAKE WONTONS

BY [BARBARA SCHIEVING FROM BARBARA BAKES](#)



Strawberry Cheesecake wontons are crispy, sweet, and delicious. The homemade cream cheese filling is easy to make and tastes amazing. These fried treats are served with a homemade strawberry sauce on the side. If you have ever had cream cheese wontons from a Chinese restaurant, then you will enjoy these perfect crispy fried desserts. These dessert wontons make great potluck or open house treats, since the recipe serves many people.

Makes: 30 wontons

Ingredients:

- 1 8-ounce package cream cheese, room temperature
- ½ cup sugar
- 1 tablespoon all-purpose flour
- 1 large egg
- 1 tablespoon sour cream
- ½ teaspoon vanilla extract
- 30 2-inch square won ton wrappers

For the Egg Wash:

- ½ cup water
- 1 egg

For the Strawberry Sauce:

- 1 cup frozen strawberries, thawed
- 6 large fresh strawberries, diced
- 3 tablespoon water
- 2 tablespoons sugar
- 1 teaspoon cornstarch
- Red food coloring, optional

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Instructions:

1. Prepare strawberry Sauce: Add thawed strawberries and water to a small saucepan. In a small bowl, mix together sugar and cornstarch; add to saucepan and stir until dissolved. Bring to a boil over medium-high heat, stirring constantly. Continue cooking and stirring until thickened and clear. Add a drop of red food coloring, if using. Pour cooked strawberry mixture over diced strawberries in a mixing bowl, and stir to combine.
2. Cheesecake Filling: In a mixing bowl, beat together the cream cheese, sugar, and flour until smooth. Beat in the egg, sour cream, and vanilla just until blended.
3. Create egg wash: In a small mixing bowl, whisk together $\frac{1}{2}$ cup water and 1 egg.
4. Assemble the wontons: Place wrapper on a work surface. Dip a finger in the egg wash, and paint all 4 edges with the wash. Spoon 2 teaspoons of the cheesecake mixture into the center of the wrapper. Bring the corners of the wonton together to the center and pinch together to form an "X"; pinch the edges to seal. Place folded wonton on a Silpat or parchment lined baking sheet and cover with plastic wrap to avoid drying out. Repeat with remaining wrappers.
5. Frying wontons: Add 1 $\frac{1}{2}$ inches of vegetable oil to a large wok or deep pot. Heat the oil to 375 degrees F. Add five wontons at a time to the oil and fry, turning occasionally until they are golden brown. Remove to a baking sheet lined with paper towels to drain excess oil.

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COUNTY FAIR FRIED ORANGE DOUGH BALLS

BY [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)



It can be county fair and state fair season all year long with this recipe for County Fair Fried Orange Dough Balls! These fried treats have a really great orange flavor to them that you're sure to love. In fact, there's a hint of orange both in the dough itself and the balls' sugar coating. The balls are perfectly chewy and really easy to make. One bite of these sweets and you'll feel like you're back on the fairgrounds. They're really just that good.

Makes: 12 balls

Ingredients:

- 1-¾ to 2-¼ cups all-purpose flour
- 1 packet Fleischmann's® Pizza Crust Yeast
OR Fleischmann's® RapidRise® Yeast
- 1-½ teaspoons sugar
- ¾ teaspoon salt
- 1 tablespoon finely shredded orange zest
- 2/3 cup very warm water (120 degrees F to 130 degrees F)
- 3 tablespoons oil
- ½ cup granulated sugar
- 1 teaspoon finely shredded orange zest
- ¼ teaspoon ground cinnamon (optional)
- Oil for frying

Instructions:

1. Carefully measure your ingredients!
2. Combine 1 cup flour, dry yeast, sugar and salt in a large bowl.
3. Use an instant-read thermometer to check water temperature. This is an important step! Add very warm water, orange zest and oil; mix until well blended, about 1 minute.
4. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky.

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5. Let dough rest 10 minutes. If you used Rapid Rise yeast, cover it with a kitchen towel as instructed in the recipe. While dough is resting, heat about 2-inches of oil to 375 degrees F in a deep skillet or Dutch oven.
6. Pull off equal parts of dough—about the size of a walnut—and roll into balls.
7. Drop dough balls in hot oil, but do not overcrowd the pan; leave enough room for them to move around freely, as shown. Fry for 10 minutes, turning halfway through cook time. Remove with slotted spoon to plate lined with paper towels. They may be kept hot in a 200 degrees F oven while frying the next batch.
8. Mix the ½ cup sugar, 1 teaspoon shredded orange zest and the optional cinnamon in a plastic food storage bag. While dough balls are still warm, add small batches in the bag and toss to coat with the flavored sugar.
9. Serve immediately.

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[DOWN-HOME FRIED APPLE COBBLER BARS](#)

BY [DENISE BROWNING FROM FROM BRAZIL TO YOU](#)



Apple pie in a dessert bar form? You bet! These Down-Home Fried Apple Cobbler Bars are so good that you won't be able to stop eating them. These bars are so easy to make because you don't have to worry about peeling and slicing apples for the filling. This recipe calls for canned fried apples, which has so much flavor to them. As if these bars couldn't get any better, they are covered with a sweet, sticky glaze that goes perfectly with the fried apples. You'll definitely want to make these bars ASAP.

Makes: 12 Bars

Ingredients:

For the Bars:

- 2 (15 oz or 425 g) canned fried apples (original)
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ cup (or 1- $\frac{1}{2}$ sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs at room temperature
- 1- $\frac{1}{2}$ teaspoons pure vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 (6 oz or 170 g) container vanilla or plain yogurt

For the Glaze:

- 1 cup powdered sugar
- 1 teaspoon pure vanilla extract
- 2 tablespoons whole milk

Instructions:

1. Preheat oven at 350 degrees F (about 177 degrees C). Grease both the bottom and sides of a 13 x 9-inch baking pan and set aside.
2. In a medium bowl, stir well the canned fried apples and cinnamon, and reserve. In a mixer with the paddle attachment, cream together butter and sugar at low speed. Add eggs, one at a time, beating at medium speed just enough to mix in. Beat in vanilla extract. Combine both

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flour and salt in a medium bowl. Alternate half of the flour-salt mixture and then half of the yogurt, beating each time at low speed until combined. Then, add the remaining flour-salt mixture and the other half of the yogurt, beating each time until combined.

3. Spread $\frac{2}{3}$ of the batter in the prepared baking pan. Top with the fried apple mixture. With a spoon, dollop the remaining batter on top of fried apples. Bake for about 27-30 minutes or until toothpick inserted in the center comes clean.
4. Let cool for about 15-20 minutes on a wire rack and slice into 12 rectangles.
5. To prepare the glaze: Combine powdered sugar, vanilla, and milk, whisking very well until smooth. Drizzle over the fried-apple cobbler bars when they are still warm. Let glaze set and enjoy.

FRIED DESSERTS FROM AROUND THE WORLD

CHURRO BITES WITH CINNAMON CREAM CHEESE FILLING

BY [RACHAEL YERKES FROM EAZY PEAZY MEALZ](#)



These sweet mini Churro Bites with Cinnamon Cream Cheese Filling are made with a crispy puff pastry outer layer and are stuffed with delicious, homemade cinnamon cream cheese filling. This recipe also includes instructions on how to make fresh chocolate ganache to dip your churro bites in. You will love this fried dessert recipe. From the minute you try one, you will fall in love with these bite size pastry treats, You can even store them in the freezer, and then take 5 minutes to fry them up whenever you need a small sweet snack.

Makes: 24 bites

Prep Time: 10 min

Cook Time: 5 min

Ingredients:

- 1 package puff pastry dough
- 1/3 cup softened cream cheese
- 1 tablespoon cinnamon
- 2 tablespoon sugar
- Oil for frying
- 1 tablespoon butter, melted
- Cinnamon and sugar to top them (optional)

For the Chocolate Ganache:

- 3/4 cup semi-sweet chocolate chips
- 3/4 cup milk chocolate chips
- 3/4 cup heavy cream
- 2 tablespoons butter

Note: You can find the puff pastry dough in most grocery stores in the refrigerated or freezer section, usually by the pies.

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Instructions:

1. Lay puff pastry dough out in sheets, and use a pizza cutter to cut into even strips about 1 inch wide and 2 inches long.
2. Using a hand mixer, mix cream cheese, cinnamon, and sugar together
3. Put a heaping teaspoon of filling in the center of each piece of puff pastry, and fold together, pressing edges together to form pillows, use a little water if needed to seal edges together.
4. Freeze individually on a tray.
5. When ready to use, heat oil to 350 degrees F.
6. Fry for 3-4 minutes (the longer you fry the crunchier the texture will be).
7. Remove from fryer, and sprinkle with cinnamon and sugar immediately. Or brush with butter and sprinkle with cinnamon and sugar.

For the Chocolate Ganache:

1. In a microwave safe bowl heat cream and butter for about 2 minutes
2. Stir in both types of chocolate chips, and keep stirring.
3. If the chocolate chips do not melt entirely, heat in 30 second intervals, and stir between until melted, this should really only need to be done once, maybe twice.

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DEEP FRIED GUINNESS POUND CAKE

BY [AMY FROM OH, BITE IT!](#)



You only need two delicious ingredients to make these deep fried treats. Simply grab a store-bought pound cake or your favorite homemade pound cake recipe and a bottle of Guinness, plus some oil for frying. These crispy bite-sized treats have a slight Guinness flavor that makes them irresistible. A light dusting of powdered sugar is the perfect finishing touch. It adds some extra sweetness to this rich treat.

Ingredients:

- 1 loaf of pound cake or angel food cake. About a 1 lb. loaf
- 1 bottle of your favorite Guinness beer
- Oil for frying
- Powdered sugar. Optional!

Instructions

1. Cut the cake into approx. 1" cubes.
2. Pour some of the beer into a shallow dish and quickly soak the cake.
3. Drop it into the hot (at least 350-355 degrees) oil immediately, just until they're golden on all sides. A few seconds is all it takes!
4. Drain them on some paper towel and let them cool.
5. Give them a dusting of powdered sugar if you so choose.

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SIMPLE BEIGNETS

BY [MELISSA BAHEN FROM LULU THE BAKER](#)



If you ever visit New Orleans, Louisiana, then you absolutely must try a beignet. A beignet is essentially a French version of an English fritter, and it's one of the most sweet and delicious breakfast foods you'll ever try. However, if you have never been to New Orleans and still want to experience it, then try this Simple Beignet recipe. It uses a store-bought ingredient for its base, which provides an easy and delicious shortcut in making it! One bite out of this easy-to-make deep fried dough treat and you will be in love, guaranteed.

Ingredients:

- Oil for frying
- 1 can refrigerated biscuits
- 1 cup powdered sugar

Instructions:

1. In the bottom of a Dutch oven or heavy-bottomed pot, pour oil to a depth of about 2 inches.
2. Over medium heat, bring oil up to 350 degrees F. Meanwhile, use a sharp knife or kitchen shears to cut each biscuit into quarters.
3. Fry dough in small batches for about 1 minute per side.
4. Cover a plate or baking sheet with a layer of paper towels. When golden, remove beignets from the oil and set on paper towels to cool slightly. While still warm, place beignets in a large Ziploc bag with the powdered sugar.
5. Seal bag and shake to coat the beignets. Remove and eat immediately!

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PERFECT FRIED ICE CREAM

BY [MICHELLE LETTRICH FROM THE BROWN EYED BAKER](#)



This classic Mexican dessert recipe is perfect for celebrating Cinco de Mayo. Fried Ice Cream is also ideal for days when you're craving ice cream and want to make it a little more exciting. Fried ice cream may sound challenging to make (how can you fry something frozen, anyway?), but this recipe is easy to follow and tastes amazing. The crispy crust has shredded coconut and cinnamon for flavor and crushed cornflakes for the crunch. This restaurant style dessert is sure to be loved by everyone.

Makes: 4 servings

Prep Time: 30 min

Ingredients:

- 1 quart vanilla ice cream
- 5 cups cornflakes, crushed
- 1 cup shredded coconut (sweetened and unsweetened are both fine)
- 1 tablespoon ground cinnamon
- 2 eggs
- 2 tablespoons granulated sugar
- 1 tablespoon milk
- Peanut or vegetable oil, for frying

Instructions:

1. Line a baking sheet with parchment paper. Scoop out balls of ice cream a little more than a ½ cup in size and place on the parchment-lined baking sheet. Freeze for 2 hours, or until the ice cream is very hard.
2. Meanwhile, in a shallow bowl, combine the crushed cornflakes, coconut and cinnamon. Roll the balls of ice cream in the coating, packing them together into a smooth ball. Return the coated ice cream to the baking sheet and freeze for at least 30 minutes.
3. Meanwhile, in a shallow bowl, whisk together the eggs, sugar and milk. Remove the ice cream from the freezer and roll each one in the egg mixture to coat, then immediately roll in the cornflakes mixture again, ensuring there is a thick, even coating on each ice cream ball. Return them all to the baking sheet and freeze for at least 2 hours.

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4. When ready, add oil to a depth of about 3 inches in a large Dutch oven or heavy-bottomed pot. Heat the oil to 400 degrees F. When the oil is ready, carefully drop the ice cream balls into the hot oil and fry for only about 30 seconds, until golden brown. Remove to a paper towel-lined to drain briefly and serve immediately. Drizzle with honey and/or chocolate sauce and top with whipped cream, if desired.

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