



Batter shown on onion rings

## Cornbread Beer Batter

Great for golden onion rings, calamari, corndogs, chicken nuggets, seafood fritters and more...

### Ingredients:

- 4 cups Bake'n Joy Cornbread (baked or made from frozen batter options)
- 1 ½ cups club water
- 12 oz. of golden lager beer
- 3 cups self rising flour
- 1 egg, beaten
- 1 teaspoons baking powder
- ½ teaspoon salt

### Instructions:

- Cut or crumble baked cornbread and place on baking sheet
- Bake at 200 for 1 hour or until dry
- Process through food process then return to baking sheet and oven for another 10 minutes to ensure cornmeal is completely dry
- Combine flour, cornmeal, baking powder salt and pepper. Mix well.
- Stir in beaten egg, beer and club soda into the dry mixture
- Continue with the instructions of your chosen recipe that calls for dipping batter

### Variations:

- Chipotle sauce, finely diced chilies, cumin and/or cayenne pepper, Sriracha