



Fried Honey Buns

Ingredients

- 2 Honey Buns (pre-packaged cinnamon rolls)
- 1 Tablespoon butter

Directions

- 1 Heat a skillet on medium heat.
- 2 Melt 1 Tablespoon butter
- 3 When butter bubbles; add a honey bun and fry until lightly browned on both sides.
- 4 Add another Tablespoon of butter if needed.
- 5 Enjoy!

If you think that's bad, have a look at what's frying at the legendary Texas State Fair, first held in 1886, and where the corn dog was invented in 1942. They dip their Honey Buns in batter and deep fry them, then top with a light dusting of powdered sugar to serve...

Chicken fried bacon (?!?!?) is thick sliced peppered bacon dipped in batter and breading and deep-fried, served with ranch or honey mustard sauce; the fried banana split combines bananas and honey peanut butter rolled into balls, which are then battered, deep-fried, and served with a selection of toppings; the fried grilled cheese is filled with both American and cheddar cheeses, then is dipped in batter and bread crumbs, and deep-fried (very much like the cheese frenches of Nebraska). These are served with potato sticks, pickle spears, and tomato soup dipping sauce (now that's inspiration!). Texas Fried Jelly Belly Beans; deep-fried s'mores; Fire & Ice is a deep-fried battered pineapple ring topped with banana-flavored whipped cream that's been frozen with liquid nitrogen and topped with strawberries and syrup; fried chocolate truffles; chocolate-covered strawberry waffle balls; the Fried Pop Rocks Fundae Blast; fried dinner roll; fried cake on a stick; green bean fries; Texas Bar-B-Que Eggrolls; jalapeno deep-fried gorditas; Fried Apple iPie (topped with an edible mp3 player); fried snowballs; fried honey buns; deep-fried apple bites; bread pudding with rum sauce; Mini Chopped BBQ Slider; Mini Chicken Fried Steak Slider; Dessert Shooters; Jalapeno Tamarittos; Ignited Moon Pie...

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