

# Blueberry Rascals©

Makes 24 - 26.



## Ingredients:

3 cups	vegetable oil
1 cup	Crisco™ shortening
1 1/2 cups	blueberries (fresh or frozen - do not defrost)
1 1/2 cups	flour
1/4 cup	sugar
1 tsp.	baking powder
1/2 tsp.	baking soda
1/4 tsp.	salt
1/2 cup	quick cooking oatmeal
3/4 cup	sour cream
2 medium	eggs
1 oz.	butter, melted
1 tsp.	vanilla extract
sugar and cinnamon sugar	

## Method:

Heat oil and shortening. Meantime, fold together blueberries and 1/2 cup flour. Set aside. Sift together 1 cup flour, sugar, baking powder, soda and salt. Stir in oatmeal. Mix together sour cream, eggs, butter and vanilla and fold into dry ingredients with a spatula. Fold in blueberries.

Use a 1 ounce ice cream scoop to drop batter into hot oil - a few at a time. Fry until very brown. (Dipping the scoop in hot oil before you begin will make the batter release easier.) Use a slotted spoon to remove Rascals to layered paper towels to absorb excess oil.

Roll in sugar and cinnamon sugar. Serve hot or cold.

**Hint:** To freeze...place Rascals on a tray and freeze while hot, also put empty airtight container and lid in freezer. When Rascals and container are frozen, transfer to container. They reheat well in a toaster oven.