



**Gluten  
Free  
Recipe!**

# Toffee-tastic® Magical Mozzarella Sticks

Ready in 3 hours  
Makes about 16 2-piece servings



## What you need

### Ingredients

5 Toffee-tastic, crushed  
1/4 cup gluten-free flour (or all-purpose)  
1/2 cup plain gluten-free breadcrumbs  
2 eggs  
1 tablespoon milk  
1 lb. string cheese, cut in half  
1 cup vegetable oil (for frying)  
Marinara sauce (optional)

### Equipment

2 medium bowls  
Rimmed plate or shallow dish  
Tongs  
Skillet

## Directions

### 1. Prepare for breading:

In a medium bowl, whisk eggs and milk together. Set aside. In a separate medium bowl, combine together the bread crumbs and the crushed Toffee-tastic cookies. Set aside. Put flour into a shallow dish. Set aside.

### 2. Bread the cheese sticks:

Coat each piece of cheese with flour, dip in egg mixture, and then roll in bread crumb mixture. Repeat dipping in egg and crumbs. Freeze cheese sticks (about 2 hours or until frozen through) when done breading.

### 3. Fry the cheese sticks:

Heat oil in skillet. Fry frozen cheese sticks for about a minute on each side until golden and before cheese starts to leak. Remove from oil and drain on paper towels. Serve hot with marinara dipping sauce, if desired. *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts