

Plate Dream

Fire Crackers Recipe – Quick & Easy

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup cornstarch
- [ ] 1 tsp cayenne pepper
- [ ] 1/2 tsp garlic powder
- [ ] 1/2 tsp salt
- [ ] 1/4 cup water (room temperature)
- [ ] Vegetable oil for frying

Glaze

- [ ] 2 tbsp honey
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp soy sauce (optional for depth)
- [ ] Pinch of extra cayenne if you like extra heat

Instructions

1. In a bowl, whisk together flour, cornstarch, cayenne, garlic powder, and salt until uniformly combined.
2. Gradually stir in water, mixing until a smooth batter forms; let rest for 5 minutes.
3. Heat oil in a deep skillet to 350°F (175°C). Drop spoonfuls of batter, letting them spread thin; fry until golden and puffed, about 1-2 minutes.
4. Remove crackers with a slotted spoon, drain on paper towels, then immediately toss in a small bowl with honey, vinegar, and soy sauce.
5. Transfer glazed crackers to a serving platter, sprinkle a light pinch of cayenne for extra pop, and serve while warm.

Nutrition per serving

220 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter is too thick, add a splash more water; if too thin, add a little extra flour.
- For an even puff, let the batter sit uncovered for a few minutes before frying.
- A quick re-heat in a hot oven restores crunch if stored.