



## Funnel Cake

*Desserts*

**Prep Time:** 5 min **Cook Time:** 10 min **Total Time:** 15 min **Difficulty:** Medium **Servings:** 2-4

### INGREDIENTS

1/4 cup milk

1 egg

1 tablespoon water

1 1/2 teaspoon vanilla extract

3 tablespoons granulated sugar (best if sugar in the raw)

3/4 teaspoon baking powder

1/4 teaspoon salt

1/2 cup all purpose flour

1/2 cup powdered sugar

### DIRECTIONS

Mix all ingredients except powdered sugar in a bowl with a spout or lip for pouring. Bring a pan of oil to 325 degrees. Pour mixture into hot oil first in a circle and then crisscross and diagonally to form a loosely attached funnel cake. Fry 2-3 minutes on each side. Remove from the hot oil, plate, and sprinkle with powdered sugar.

### NOTES

Makes two to four funnel cakes, depending on the size made. Use a flour sifter to more easily distribute the powdered sugar.