

Funnel Cake

Ingredients	Makes about 4 large funnel cakes	
Vegetable Oil		
All-Purpose Flour	1 cup	5 5/8 ounces
Granulated Sugar	2 tablespoons	1 ounce
Baking Powder	1 teaspoon	5 grams
Salt	¼ teaspoon	Pinch
Whole Milk	1 cup	8 ounces
Whole Egg	1 each	1 each
Vanilla Extract	1 ½ teaspoons	To Taste
Powdered Sugar	As needed	As needed

1. Fill a pot with about 1-2 inches of vegetable oil for frying. Heat the oil on medium-high heat until it reaches 375 degrees F.
2. Sift together the flour and baking powder into a large pitcher with a spout or bowl.
3. In a separate bowl, combine the sugar, salt, eggs, vanilla extract, and milk and whisk together well until the sugar is dissolved and the eggs are broken up.
4. Prepare a sheet pan with paper towels for draining the funnel cakes.
5. When the oil almost reaches 375 degrees F, combine the liquid ingredients with the dry ingredients and whisk well – until there are no more lumps.
6. When the oil has reached 375 degrees F, slowly pour in a thin stream of the funnel cake batter until about ¼ of the batter is used. Be sure to pour in a zigzag pattern so the funnel cake's characteristic shape forms.
7. Fry the funnel cake turning once until it is golden brown and crisp about 2-4 minutes depending on how crisp you want the funnel cake. Remove from oil and place on the paper towel lined sheet pan.
8. Continue frying the batter until all of the batter is used up being sure to allow the oil to heat to 375 degrees F between each batch. If the oil is too cold, the batter will absorb the oil more and become soggy and extra oily.
9. Serve your funnel cakes with powdered sugar, honey, syrup, strawberries, chocolate syrup, or whatever topping you'd like.