



Funnel Cakes

Funnel cakes were a big favorite of mine when I was growing up; I always looked forward to eating them at the state fair. If you want to relive those memories and don't want to wait until the state fair comes back to town, check out this recipe for funnel cakes, which replicates the flavor of those summer treats and is guaranteed to trigger some great memories. Have fun!

Ingredients

1 egg
1 cup milk
1 cup all-purpose flour
½ tsp baking powder
½ tsp salt
½ tsp vanilla essence
1 tbs sugar
Vegetable oil (the amount will vary, depending on the size of your skillet)
Powdered sugar to taste
Cinnamon powder to taste

Preparation Process

Add the milk, egg and vanilla in a bowl and whisk until completely mixed

In another bowl, mix the flour, baking powder and salt

Once the dry ingredients are mixed, add the sugar

Gradually pour the dry ingredients into the wet ingredients, taking time to ensure that no lumps form, then add the milk

In a large skillet, heat cooking oil in a large skillet until the oil reaches about 350 degrees

Pour the batter into a plastic funnel, using your finger to prevent the batter from leaking through

Release the batter from the funnel into the oil, using a circular motion and fry until golden brown (usually around 2 minutes). Flip the funnel cake and cook for another 1-2 minutes.

Remove from the pan and set on paper towels to drain the excess oil

Transfer to a plate, sprinkle with powdered sugar and cinnamon powder and serve warm.

If you want to watch the video again. Click [here](#).