

Funnel Cakes

Ingredients:

1/3 cup milk
2 eggs
1 teaspoon vanilla
1/4 cup sugar
1 cup flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
oil for frying
powdered sugar for dusting



Directions:

In a large measuring cup, add milk, eggs, vanilla, sugar, flour, baking powder and salt.

Whisk together until smooth.

If the batter is too thick to pour easily, add a little more milk.

Heat oil to 350 degrees.

Using either a funnel or your liquid measuring cup, drizzle the batter into the oil, moving in a circular motion and overlapping until it's the shape you like.

Fry for about 1 minute or until light golden brown.

Carefully flip the funnel cake over and continue frying on the opposite side until it's light golden brown.

Remove the funnel cake and place onto paper towels to drain.

Dust the top with powdered sugar or any toppings you like.

Repeat until you have used all of your batter.

Recipe makes 3 or 4, depending on how big you make them.

These are best eaten right after they are made.