



Noreen's Kitchen

Carnival Style Funnel Cake

Ingredients

4 eggs
2 cups milk
1/2 cup water
1/2 cup granulated sugar

4 cups all purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
vegetable oil for deep frying

Step by Step Instructions

Place at least 3 inches of oil in a heavy bottomed pot and heat to 375 degrees. Use a thermometer to be sure.

Beat the eggs lightly and add in the milk, water and sugar. Whisk to combine.

Add the flour, salt and baking powder and whisk until you have an extremely smooth batter. Similar to pancake batter but a bit thinner.

When oil has come up to temperature, Place approximately 3/4 cup of batter in a funnel with a wide stem (I used an oil funnel from the automotive section of the store. My husband cut it and smoothed it out a bit). Be sure to cover the bottom hole of the funnel with your finger.

Release your finger and allow the batter to flow into the hot oil and swirl it around randomly being sure to add enough batter to fill the entire surface of the oil.

Allow funnel cake to fry anywhere from 3 to 5 minutes until golden brown on the bottom.

Using two barbecue skewers, positioned on the top and bottom of the cake, gently flip over into the oil and allow the other side to cook until golden. This will take 2 to 3 minutes.

Remove from the oil using the skewers and set on a plate lined with paper towels to drain.

To serve, sprinkle with powdered sugar, cinnamon sugar and/or fresh fruit or pie filling or jam and whipped cream or even butter and honey is sometimes enjoyed.

This is a truly decadent carnival treat that can be made at home for pennies instead of the exorbitant prices they charge at those events! So surprise your family today and serve some up for breakfast or dessert or snacks!

ENJOY!