

Fun Fun Funnel Cakes

One of our favorite family pastimes is attending the Wilson County Fair each year. We love the exhibits, the animals, the rides, and most of all – the food. Why does fair food smell so delightful? Once a year, I might indulge in a corn dog, or a funnel cake. This year, I skipped my annual fair indulgence – only to regret doing so later. I had to find an acceptable funnel cake recipe and fast, else I'd be craving one for another whole year.

If you love funnel cakes, but have never tried making them – you should consider making them soon. Only 5 minutes stands between you and a warm, crispy, powdered sugar funnel cake. They're quick, they're easy, and they're fun fun fun!

Ingredients:

- 3 cups vegetable oil
- 4 cups flour
- 1/3 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2-1/2 cups milk
- 1 Tablespoon Vanilla
- 3 large eggs
- Confectioners' sugar, for dusting



Directions:

1. In a deep medium skillet, heat the oil over medium-high heat until it registers 350° to 375° on a deep-fat thermometer.
2. Meanwhile, in a large bowl, whisk together the flour, granulated sugar, baking powder and salt. Make a well in the center and add the milk, vanilla, and eggs; whisk until smooth.
3. Transfer about a cup of batter into a large funnel, holding a finger over funnel opening until you are ready to pour batter into the hot oil. Carefully drizzle about 1 cup batter (one-eighth of the mixture) back and forth into the oil, making a free-form lacy web. Cook until golden on the bottom, about 2 minutes. Using tongs, turn funnel cake over and cook until golden on the other side, about 1 minute more. Transfer the funnel cake to paper towels to drain briefly. Repeat with the remaining batter.
4. Dust the funnel cakes with confectioners' sugar and serve hot. Other toppings to consider are chocolate syrup, preserves, apple topping, cinnamon and sugar, or even caramel topping. YUM!