

STATE FAIR FUNNEL CAKES



Ingredients

- 1/4 cup milk
- 1 egg
- 1 tbsp water
- 1/2 tsp vanilla extract
- 1 tbsp granulated sugar
- 1/2 cup all purpose flour
- 3/4 tsp baking powder
- 1 pinch salt
- 4 tbsp powdered sugar
- Soybean Oil

Directions

- In a large bowl (better with a spout), whisk together the milk, eggs, water, and vanilla extract.
- Add the sugar, baking powder, and salt and whisk until combined.
- Add the flour and whisk until completely smooth.
- In a medium, deep-sided pan, heat 1" of soybean oil over medium-high heat.
- When your oil reaches 375 F, reduce heat to medium.
- Drizzle half the batter from the bowl in a thin line, swirling and overlapping around the pan. Cook for about 2 minutes or until golden brown, flip and cook another 2 minutes.

Remove from and repeat with the remaining batter.

- Dust each funnel cake with powdered sugar.
- Enjoy!



Makes 2
cakes!