CARNIVAL FUNNEL CAKE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 5 servings

2 cups all-purpose flour
2 tablespoons granulated sugar
1 teaspoon baking powder
½ teaspoon salt
1 cup milk, or more if needed
2 large eggs, lightly beaten
½ teaspoon vanilla extract
Vegetable oil for frying
Powdered sugar for dusting

Directions:

- In a medium-sized bowl, whisk together flour, sugar, baking powder, and salt until well combined
- In a separate bowl, whisk together milk, eggs, and vanilla extract until well combined
- While whisking, gradually add dry ingredients to wet, stirring until mixture is smooth and combined then set aside
- Fill a medium-sized saucepan 2-3 inches deep with vegetable oil
- Set on stovetop over medium-low heat and place a candy thermometer in the middle of the oil and not touching the bottom so it reads the actual temperature – heat to 370-375 degrees F
- Once the oil is heated, portion about 1/3–1/2 cup of batter into a liquid measuring cup
- Slowly drizzle batter into oil in a thin stream, swirling and criss-crossing the batter over itself
- Fry on each side until golden brown (about 90 seconds per side) then remove to a paper-towel lined plate
- Dust with powdered sugar and serve warm
- Repeat with remaining batter but make sure that oil returns to temperature in between batches

In the Grab N Go Kits-
Bag 1-Flour, Baking Powder, Salt and Sugar
Bag 2- Powdered Sugar

Please read recipe carefully and watch video- Adult must be present when making this recipe—Whole milk very important.