

# State Fair Funnel Cakes



## At Home

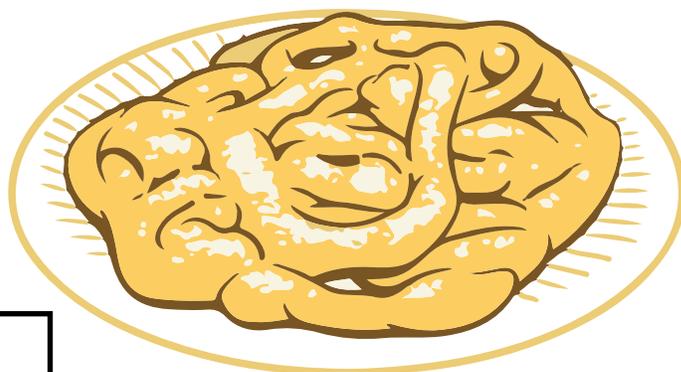
Who knew pancake batter had some many uses? Today we take pancake batter and turn it into some tasty State Fair Funnel Cakes. Then we dust them with cinnamon sugar and find something fun to dip them in, may I suggest some vanilla pudding??? Since we are using a fryer for this recipe, have Mom, Dad or an Adult help and make sure to keep things safe. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** 4-6 Funnel Cakes

**Prep time:** 10 Minutes

**Cook time:** 5-6 Minutes



### Ingredients

<i>Measure</i>	<i>Ingredient</i>
4 Cups	<b>Bisquick Mix, Original</b>
5 Ea	<b>Egg, Large, fresh</b>
2 Cups	<b>Milk, Whole</b>
1 Tbsp	<b>Vanilla Extract</b>
24 fl oz	<b>Canola Oil</b>

### CINNAMON SUGAR RECIPE

1 Cup	<b>Sugar, Cane, Granulated</b>
2 Tbsp	<b>Cinnamon, Ground</b>

**Mix ingredients together in a bowl and save for dusting funnel cakes**

## ***Safety Tips:***

1. Always have Mom, Dad or an adult help with any frying
2. SAFETY TIP – KEEP A SMALL EXTINGUISHER AROUND
3. Remember, if you have a grease fire, don't panic!!!
4. Cover the food and turn off the flame or burner to snuff the flames.
5. If that doesn't work, deploy the fire extinguisher

## ***Cooking Directions:***

- Place the oil into a 10" or 12" cast iron skillet, about 2" deep for the oil
- Heat the oil over medium heat to 350° and check temp with a candy or frying thermometer
- While oil is heating, prepare the batter
- In a large mixing bowl mix the following together:
  - a. Bisquick Mix
  - b. Eggs
  - c. Milk
  - d. Vanilla
- Find a large squeeze bottle, clean and dry out
  - a. Cut the tip of the squeeze bottle 75% off, creating a larger hole
- Pour the batter into the squeeze bottle
- Carefully, with help from an adult!!
  - a. Slowly drizzle the batter into the oil, around in circles, creating a floating "nest"
    - i. Be sure to avoid spattering oil
  - b. Fry for 30-45 seconds or until edges are golden
  - c. Using a pair of tongs, carefully turn the funnel cake over, away from you
  - d. Fry on the second side for 20 seconds or until golden
  - e. Fry 1 funnel cake at a time to prevent oil overflowing
  - f. Carefully, using tongs, remove the funnel cake from the oil
  - g. Place onto a plate lined with paper towel and allow to drain for 30 seconds
  - h. Place the funnel cake in the cinnamon sugar bowl and sprinkle to coat
- Let sit for 1 minute before eating to allow funnel cake to cool slightly
- DEVOUR!!