

# FUNNEL CAKES

Recipe adapted from Sally's Baking Addiction

- oil for frying\*
- 2 ½ cups all-purpose flour
- ½ teaspoon salt
- 1 ¼ teaspoon baking powder
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 ½ cups whole milk
- ¼ cup packed light brown sugar
- optional: ½ teaspoon ground cinnamon
- toppings: powdered sugar, whipped cream, chocolate syrup, caramel sauce, sprinkles, pie filling, ice cream, peanut butter, fresh berries

1. Heat oil in a pot over medium heat. Oil should be around 375°F. \*Make sure that the oil fills about 1/3 of the pot or Dutch oven you are using.

2. While the oil is heating, prepare the dry ingredients. Whisk the flour, salt, baking powder (and cinnamon) together in a large bowl. Set aside.

3. In a medium bowl, whisk the eggs, vanilla extract, milk and brown sugar together. Pour the wet ingredients into the dry ingredients and whisk until no lumps remain.

4. Measure about 1/3 cup of batter and pour into hot oil. Make one large swirl and then connect the swirl layers. Fry until golden brown, about 1 – 2 minutes per side.

5. Remove with a metal spatula and place onto a wire rack with paper towels underneath to slightly cool. Repeat with the remaining batter.

6. Once slightly cooled, top with your favorite toppings!

