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

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