

Funnel Cake with Powdered Sugar

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Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	—	Easy	about 6 servings
Cook Time:	3 min		

Ingredients

1 liter canola oil
3 cups all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs
2 cups milk
1/2 cup powdered sugar, for sprinkling

Directions

Heat canola oil in deep-fryer to 350 degrees F.

Mix flour, sugar, baking powder, and salt. Whisk in eggs and milk. (Use 1/2 cup of batter for each funnel cake.) Pour 1/2 cup batter through funnel into hot oil, moving in a circular motion as you do so, to make each spiral-shaped funnel cake. Fry each spiral of batter until golden brown, about 2 or 3 minutes, remove with tongs and lay on paper toweling to absorb oil. Transfer to a plate and sprinkle powdered sugar through a sieve onto top of hot dough. Serve immediately.

