



Homemade Funnel Cakes Recipe

Author: Vadim Rachok

Category: Desserts, Quick Desserts, Easy Desserts, Chef's Advice

Easy-to-make funnel cake recipe: an old-fashioned treat at home!

how to make funnel cake recipe

Prep Time:

5 mins

Cook Time:

20 mins

Total Time:

25 mins

Servings:

4

The ingredients you need:

7 ounces (200 g) flour

6,4 ounces (180 g) milk

2 pcs eggs

0,4 ounces (10 g) powdered sugar

0,07 ounces (2 g) ground cinnamon

0,1 ounces (3 g) baking powder

0,3 ounces (8 g) vanilla sugar

1,4 ounces (40 g) brown sugar

34 fluid ounces (1 l) oil for frying

0,04 ounces (1 g) salt

Let's start !

1

Break the eggs into a bowl and beat with a whisk.

2

Add brown sugar, salt, and vanilla sugar and mix.

3

Add the milk and beat until smooth.

4

Mix the flour with the baking powder.

5

Add the flour to the egg mixture in several stages and mix well.

6

Pour the batter into a cornet (pastry bag) or a bottle with a thin spout.

7

Place a saucepan of oil on the stove and heat to 356 degrees F (180 degrees C).

8

Pour the butter into the oil in a funnel shape, 1-1,4 ounces (30-40 g) on average, but you can adjust the shape yourself.

9

Fry for 30 seconds on one side, then turn and fry for another 30 seconds on the other side. The color should be golden.

10

Transfer to a napkin to remove excess fat.

11

Sprinkle with icing sugar and cinnamon.