

Dessert

Pastry

Funnel Cake

I thought this was a dessert found only at Fairs in the Pennsylvania Dutch country. We recently went to Universal Studios in California and behold, Funnel Cake.

1 egg
3/4 cup milk

1-1/3 cups all-purpose flour
1 tsp. baking soda
3/4 tsp. baking powder
2 Tb. sugar
1/4 tsp. salt

cooking oil
confectionery sugar



In a mixing bowl mix together egg and milk.

Combine the flour, baking soda, baking powder, sugar and salt; add to egg mixture.

Beat until smooth.

Holding finger over the bottom of a funnel, pour some batter into funnel.

Drop batter into 375 degree hot oil in large fry pan, swirling into circles from the center out.

Fry, turning once, until golden brown.

Drain on paper towel.

Serve with confectionery sugar sprinkled on top.

Yield: 6 cakes.

NOTE: I used my cookie press with the insert tip and made the job a little less messy. Either way the cakes are worth the effort for both the little and big kids in your family.