

Our State eats

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Funnel Cakes

Yield: 12 cakes.

- ½ teaspoon salt**
- 2 teaspoons baking powder**
- 3½ cups all-purpose flour**
- 3 large eggs**
- ¼ cup white granulated sugar**
- 2 cups whole milk**
- 1 quart vegetable oil, for frying**
- 3 tablespoons confectioners' sugar**
- 1 teaspoon ground cinnamon**

Special tools: Funnel, candy thermometer

In a bowl, combine salt, baking powder, and flour. Set aside.

Using an electric mixer, cream together eggs, sugar, and milk in a large bowl. Gradually add flour mixture and beat on low speed until smooth. Batter should be thin enough to flow through a funnel.

Heat the oil to 375° in a cast-iron skillet or Dutch oven.

Put your finger over the bottom opening of the funnel and use a ladle or measuring cup to fill the funnel with ½ cup of batter. Hold the funnel close to the surface of the oil, and release the batter into the oil while making a circular motion. Fry until golden brown. Use tongs to carefully turn the cake. Fry the second side for approximately 1 minute. Drain on paper towels. Repeat until all cakes have been fried.

Mix together confectioners' sugar and cinnamon. Using a fine mesh strainer or sifter, sprinkle cakes with cinnamon sugar.



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