

Betty's Fall Festival Funnel Cakes



Uploaded on Oct 2, 2010

In this video, Betty demonstrates how to make Fall Festival Funnel Cakes. My recent upload showed my family's visit to the 6th Annual Pottery Festival in Richmond, Kentucky. One of the food offerings that we purchased was a "funnel cake". I am going to show you how to make a funnel cake at home. This is not the healthiest food in the world, but it is delicious! This recipe uses hot oil. Please do not attempt it, if you are not comfortable using hot oil.

Ingredients:

- 1 ¼ cups plain, all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking soda
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 1 egg
- ¾ cup milk
- peanut oil for deep frying (You may use a different oil.)
- confectioner's sugar for sprinkling on top
- blueberry or strawberry sauce to serve on the side (optional)

Combine 1 ¼ cups plain flour, 2 tablespoons sugar, 1 teaspoon baking soda, ¾ teaspoon baking powder, and ¼ teaspoon salt. Set aside. Beat 1 egg in a medium-sized mixing bowl, and add ¾ cup milk to the beaten egg. Add dry ingredients to the milk and egg mixture. Beat with an electric mixer until smooth. Heat 1 inch of peanut oil to 350 degrees in a medium-sized pot over medium heat. Cover bottom of a funnel with your finger. Pour ¼ cup to ½ cup batter into funnel. (I found that ½ cup of batter makes a better design.) Hold funnel over center of pot of heated oil. Remove finger from funnel end to release batter into hot oil. Move funnel in a slow circular motion to form a spiral, beginning at the center and moving outward. Fry 2 minutes, or until golden brown, turning once. Drain on rack, or on paper towels. Sprinkle with confectioner's sugar, and move to serving dish while warm. Place blueberry or strawberry sauce alongside. Enjoy!!! --Betty