Homemade Funnel Cake

Pennsylvania Dutch

Ingredients:

3 eggs

2 cups of milk

½ cup sugar

1 teaspoon vanilla extract

3⅔ cups self-rising flour (can sub all-purpose flour, just add ½ tsp. salt)

 2 tsps. baking powder

Oil for frying

Confectioners’ sugar to sprinkle on top

Instructions

1. Heat the oil in a skillet, adding enough to where the oil comes up 1­2" in the pan.

2. Whisk together the eggs, milk, sugar, & vanilla extract. Mix in the flour.

3. Using either a funnel or a spoon. spiral your batter in the hot oil creating your funnel cake. Fry for about 1 minute, or until the edges start to turn brown. Using a spatula & tongs, flip the funnel cake. Fry for an additional minute, or until golden brown.

4. Drain on a paper towel. Sprinkle with confectioners’ sugar to top.