

Funnel Cake

Make crispy, golden funnel cakes at home! This easy carnival-style dessert takes just 10 minutes with simple ingredients. Perfect for family treats.

5	5	10	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Funnel Cake

Ingredients

- 1 cup milk
- 1 egg
- 1 tbsp water
- 1 tbsp granulated sugar
- 1 cup flour
- 1 tsp vanilla extract
- 3 tsp baking powder
- 1 pinch salt
- 4 tbsp powdered sugar

Instructions

- 1 Make the batter**

Whisk together 1 cup milk, 1 egg, 1 tablespoon sugar, and 1 tablespoon vanilla extract in a large bowl until completely smooth.
- 2** Add 1 cup all-purpose flour, 1 teaspoon baking powder, and 1 pinch salt to the wet ingredients. Whisk vigorously until the batter is completely smooth with no lumps remaining, about 1-2 minutes.
- 3 Heat the oil**

Pour 3 teaspoons oil into a heavy-bottomed saucepan to reach 3 inches deep. Heat over medium-high heat until oil reaches 375°F (190°C), about 5-7 minutes.
- 4 Prepare for frying**

Transfer half the batter to a funnel or squeeze bottle. Cover the opening with your finger to prevent dripping.
- 5 Fry the first funnel cake**

Hold the funnel 6 inches above the hot oil, remove your finger, and pour batter in overlapping circular and squiggly motions to create a 6-inch round cake.
- 6** Fry for 2 minutes until the bottom is golden brown and crispy. Flip carefully with tongs and fry for 1-2 minutes more until golden brown all over.
- 7** Remove from oil using tongs and drain on paper towels for 30 seconds. Repeat with remaining batter to make the second funnel cake.

8 Finish and serve

Dust both funnel cakes generously with 4 tablespoons powdered sugar while still warm. Serve immediately while crispy.

Tips

Test your oil temperature with a wooden spoon - when bubbles form around the wood, the oil is ready at 375°F.

Chill your batter for 15-20 minutes before frying if it seems too thin; this helps create better structure and prevents breaking apart.

Place finished funnel cakes on paper towels immediately after frying to absorb excess oil and maintain crispiness.

Use peanut or canola oil for frying as they have high smoke points and neutral flavors that won't compete with the cake.

Pour batter from the center outward in overlapping circles to create the traditional lacy pattern and even cooking.

Don't overcrowd the pan - fry one funnel cake at a time to maintain proper oil temperature and prevent sticking.

Dust with powdered sugar while the cake is still warm so the sugar adheres better and doesn't blow away.

Cover your finger tightly over the funnel opening when filling with batter to prevent premature pouring.