

Huni Kek

Crispy homemade funnel cake recipe ready in 10 minutes. Golden, carnival-style fried pastry dusted with powdered sugar - perfect fairground treat!

5

HAZIRLIK DK

5

PIRME DK

10

TOPLAM DK

2

PORSIYON

Easy

ZORLUK

Huni Kek

Malzemeler

- 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

Yapılışı

- Make the batter**

Whisk together 1 cup milk, 1 egg, 1 tablespoon sugar, and 1 teaspoon vanilla extract in a large bowl until smooth and well combined.
- Add 1 cup flour, 1 teaspoon baking powder, and 1 pinch salt to the wet ingredients. Whisk until the batter is smooth and pourable with no lumps remaining.
- Heat the oil**

Heat 4 tablespoons oil in a deep skillet or heavy saucepan over medium-high heat until it reaches 375°F (190°C), using a thermometer to check temperature.
- Reduce heat to medium to maintain the oil temperature at 375°F (190°C) throughout cooking.
- Form and fry the funnel cake**

Cover the funnel opening with your finger and fill with half the batter. Hold the funnel 2 inches above the hot oil, release your finger, and pour the batter in overlapping circular motions to create a 6-inch spiral pattern.
- Fry for 2 minutes until the bottom is golden brown, then flip carefully with tongs and fry for 1-2 minutes more until golden brown all over.
- Finish and serve**

Transfer the funnel cake to a paper towel-lined plate to drain excess oil and immediately dust with powdered sugar while still hot.

8 Repeat the process with the remaining batter to make a second funnel cake and serve both immediately while warm and crispy.

?puçlar?

Test your oil temperature by dropping a small amount of batter into the oil - it should sizzle immediately and rise to the surface.

Keep your funnel moving in circular motions while pouring to create the classic overlapping pattern that makes funnel cake distinctive.

Place cooked funnel cakes on paper towels immediately after frying to absorb excess oil and prevent sogginess.

If your batter is too thick to pour smoothly, add milk one tablespoon at a time until you achieve the right consistency.

Cover your funnel opening with your finger while filling it with batter to prevent premature dripping.

Use neutral oils like canola or vegetable oil for frying - avoid olive oil as it has too low a smoke point.

Make multiple small funnel cakes rather than one large one for more even cooking and easier handling.

Dust with powdered sugar while the funnel cake is still warm so the sugar adheres better.