

Funnel Cake Bites Recipe: Crispy Fairground Flavor at Home

Brunch tables (yup, I said it)



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups milk
1 egg
2 tsp vanilla extract
6 tbsp melted butter
2 cups all-purpose flour
1 tsp baking soda
2 tbsp sugar
Pinch of salt
Vegetable oil, for frying
Powdered sugar, for dusting
Whipped cream or fresh fruit, optional for serving

DIRECTIONS

1. **Make the Batter:** In a medium bowl, whisk together milk, egg, vanilla, and melted butter until smooth. Add sugar, baking soda, and salt, then slowly fold in flour until the batter is thick but pourable.
2. **Prep Your Piping Bag:** Pour the batter into a gallon-sized Ziplock bag, seal it, and set aside. You'll cut a corner for piping.
3. **Heat the Oil:** Add vegetable oil to a frying pan so it's about $\frac{1}{2}$ inch deep. Heat on high for 2 minutes, then lower to medium.
4. **Test the oil:** drop in a tiny bit of batter - if it bubbles, you're ready!
5. **Fry the Bites:** Snip a small hole in the Ziplock bag corner. Carefully squeeze the batter into the hot oil, making small spirals or circles.
6. **Cook until golden brown on one side, then flip with a slotted spatula and cook the other side.**
7. **Transfer to paper towels to drain.**
8. **Add Toppings:** Dust generously with powdered sugar. Optional: serve with whipped cream, fresh strawberries, or chocolate drizzle for the full carnival vibe.

TIPS FOR SUCCESS

Don't overcrowd the pan - it drops the oil temp and makes the bites soggy.

Keep your batter thick so the bites hold their shape.

Use a candy thermometer (optional) : keep oil at ~350°F for perfect frying. ?

