

## Homemade Funnel Cakes: Easy Crispy Carnival Treat

. The balance of the subtly sweet dough and the generous dusting of



**OVEN**  
**375°F**

**TIME**  
**10-15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 cups (250 g) all-purpose flour  
2 Tablespoons granulated sugar  
1 teaspoon baking powder  
 $\frac{1}{8}$  teaspoon salt  
1 cup (236 ml) whole milk  
2 large eggs, lightly beaten  
 $\frac{1}{8}$  teaspoon vanilla extract (optional)  
Vegetable oil for frying (about 2-3 inches deep)  
Powdered sugar for dusting funnel cakes

#### Swaps and Notes:

**All-Purpose Flour:** Standard all-purpose flour works perfectly for funnel cakes.

**Whole Milk:** Whole milk provides the best richness and tenderness to the batter. 2% milk can be used, but avoid skim milk for best results.

**Eggs:** Large eggs are standard and act as a binder and help create structure.

**Vanilla Extract:** Adds a lovely aromatic touch that enhances the sweetness. It's optional, but highly recommended for richer flavor.

**Vegetable Oil for Frying:** A neutral-flavored oil with a high smoke point is essential, such as canola, peanut, or sunflower oil. You'll need enough to fill your saucepan 2-3 inches deep.

**Powdered Sugar:** Also known as confectioners' sugar. This is the classic topping for funnel cakes. You can also mix it with a little cinnamon for a "cinnamon sugar" funnel cake.

Optional Toppings: Beyond powdered sugar, consider fresh fruit, whipped cream, chocolate sauce, or caramel sauce.

## DIRECTIONS

1. Let's get these delicious : Funnel Cakes frying!
2. Mix : Dry Ingredients: In a medium-sized bowl, whisk together the 2 cups (250 g) of all-purpose flour, 2 Tablespoons of granulated sugar, 1 teaspoon of baking powder, and  $\frac{1}{2}$  teaspoon of salt until they are well-combined and no lumps remain. Set this bowl aside.
3. Mix : Wet Ingredients: In a separate bowl, whisk together the 1 cup (236 ml) of whole milk, 2 large lightly beaten eggs, and  $\frac{1}{2}$  teaspoon of vanilla extract (if using) until they are well-combined.
4. Combine : Batter: While continuously whisking the wet ingredients, gradually add the dry ingredients to the wet, stirring until the mixture is smooth and fully combined. Set the batter aside; it should be thin enough to drizzle.
5. Heat : Frying Oil: Fill a medium-sized saucepan (a heavy-bottomed pot or Dutch oven is ideal) 2-3 inches deep with vegetable oil. Place the saucepan on your stovetop over medium-low heat. Place a candy thermometer in the oil, making sure the tip of the thermometer is submerged in the middle of the oil and not touching the bottom of the pan (this ensures an accurate temperature reading). Heat the oil to 370-375°F (187-190°C). Maintaining this temperature is crucial for crispy, non-greasy funnel cakes.
6. Fry the : Funnel Cakes: Once the oil is heated to the correct temperature, portion about  $\frac{1}{3}$  -  $\frac{1}{4}$  cup of batter into a liquid measuring cup with a spout (or a funnel, if you have one, but a measuring cup works perfectly). Slowly drizzle the batter into the hot oil in a thin, continuous stream, swirling and

criss-crossing the batter over itself to create that iconic web-like design. Fry on each side until golden brown (this typically takes about 90 seconds per side).

7. **Drain and Dust:** Once golden and crispy, carefully remove the cooked funnel cake from the oil using tongs or a slotted metal spatula. Transfer it to a plate lined with paper towels to drain any excess oil.
8. **Serve : Warm:** Immediately dust the warm funnel cake generously with powdered sugar through a fine-mesh sieve. Serve warm.
9. **Repeat : Batches:** Repeat with the remaining batter. It is very important to make sure that the oil returns to the correct temperature (370-375°F) in between batches before adding more batter. This prevents the oil temperature from dropping too low, which can result in greasy funnel cakes.

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## TIPS FOR SUCCESS

**Oil Temperature is CRUCIAL:** Use a thermometer and maintain the oil temperature between 370-375°F.

This is the most important tip for crispy (not greasy) funnel cakes.

**Thin Stream of Batter:** Drizzle the batter in a thin, continuous stream to create the delicate web-like structure.

A too-thick stream will result in a dense cake.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-funnel-cakes-easy-crispy-carnival-treat/>