

Bring the Fair to Your Kitchen with These Easy Funnel Cake Bites

There's something magical about



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 large egg
- 3/4 cup milk
- 1/2 cup water
- Vegetable oil, for frying
- Powdered sugar, for dusting

DIRECTIONS

1. Prepare the Batter: I start by whisking together the dry ingredients-flour, sugar, baking powder, and salt-in a medium bowl.
2. In a separate bowl, I whisk together the egg, milk, water, and vanilla extract. Then, I gradually add the wet ingredients to the dry, stirring until I have a smooth batter with no lumps. The consistency should be slightly thick but still pourable.
3. Heat the Oil: In a deep pan or Dutch oven, I heat about 2 inches of vegetable oil to 350°F (175°C). A thermometer is key here-too hot, and the bites will burn before they cook inside; too cold, and they'll absorb too much oil.
4. Fry the Funnel Cake Bites: Using a small cookie scoop or spoon, I carefully drop small spoonfuls of batter into the hot oil. They puff up instantly, creating perfect golden bites!
5. Each bite fries for about 1-2 minutes per side, until golden brown and crisp. I make sure not to overcrowd the pan to keep the oil temperature stable.
6. Once golden, I remove the bites with a slotted spoon and place them on a plate lined with paper towels to drain excess oil.
7. Dust & Serve: While they're still warm, I generously sprinkle them with powdered sugar-because what's a funnel cake without that iconic snowy coating?
8. For extra fun, I serve them with chocolate sauce, caramel drizzle, or even fresh berry compote for dipping. One bite, and I'm instantly transported back to the fair!

