

Homemade Easy Fair Funnel Cake: Bring the Carnival Home!

To whip up these delightful homemade funnel cakes, here's what you'll need:



TIME

1 to 2 min

METHOD

Air fryer

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Recipe Card

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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 large egg, at room temperature
- 1 cup whole milk, at room temperature
- 1 teaspoon vanilla extract
- 4-6 cups vegetable oil, canola oil, or peanut oil (enough for 2-3 inches depth in your pan)
- Powdered sugar, for dusting
- Fresh berries (strawberries, blueberries)
- Whipped cream
- Chocolate syrup or caramel sauce
- Fruit pie filling (cherry, apple, or blueberry)
- Cinnamon sugar (mix 1/4 cup granulated sugar with 1 teaspoon cinnamon)

DIRECTIONS

1. Making funnel cake is all about the batter consistency and oil temperature.
2. Prepare the : Batter: In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, and salt.
3. In a separate medium bowl, whisk together the egg, milk, and vanilla extract until well combined.
4. Gradually pour the wet ingredients into the dry ingredients, whisking continuously until the batter is smooth and lump-free. The consistency should be thick but pourable, similar to a pancake batter that forms ribbons when lifted with a whisk. If it's too thick, add milk 1 tablespoon at a time. If too thin, add flour 1 tablespoon at a time.
5. Heat the : Oil: In a large, heavy-bottomed pot or Dutch oven (at least 9 inches in diameter and with high sides for safety), pour in enough oil to reach a depth of 2-3 inches.
6. Place the pot over medium-high heat. Heat the oil to 360°F to 375°F (182°C to 190°C). A kitchen thermometer is highly recommended for accuracy. If you don't have one, test the oil by dropping a tiny amount of batter into it: it should sizzle immediately and float to the top, turning golden brown within 10-15 seconds. If it browns too quickly, the oil is too hot; if it sinks or doesn't sizzle, it's not hot enough.
7. Prepare for : Frying: Have a wire rack set over a baking sheet lined with paper towels ready near your frying station. This is where you'll drain the cooked funnel cakes.
8. If using a funnel, place your finger over the bottom

opening. If using a squeeze bottle or piping bag, ensure the tip is ready.

9. Fry the : Funnel Cakes: Carefully pour about 1/2 to 3/4 cup of batter into your chosen pouring device.
10. Working quickly and carefully: Position your pouring device directly over the hot oil, starting in the center of the pot. Slowly release the batter in a circular motion, spiraling outwards. Then, quickly crisscross lines over the circle to create the iconic "lacy" pattern. Work swiftly, but maintain control.
11. Fry for 1 to 2 minutes per side, or until the funnel cake is golden brown and crispy. Use tongs or a slotted spoon/spider to carefully flip the funnel cake to cook the other side evenly.
12. Once golden brown on both sides, carefully remove the funnel cake from the oil and transfer it to the prepared wire rack to drain excess oil.
13. Repeat and : Serve: Repeat the frying process with the remaining batter, frying one funnel cake at a time. Check the oil temperature between each cake to ensure it stays within the ideal range (360°F to 375°F).
14. While the funnel cakes are still warm, generously dust them with powdered sugar using a fine-mesh sieve.
15. Serve immediately with your favorite optional toppings. Funnel cakes are best fresh and warm!

SWAPS & NOTES

Flour: All-purpose flour is standard.

While some recipes suggest specific "funnel cake flour," regular all-purpose works beautifully for a crispy result.

Sugar (Batter): The amount of sugar in the batter is intentionally low, as the primary sweetness comes from the powdered sugar topping.

You can add another tablespoon if you prefer a sweeter base.

TIPS FOR SUCCESS

Batter Consistency is Key: The batter should be pourable but not watery.

If it's too thin, it will spread out too much in the oil.

If too thick, it won't form the lacy strands.

Adjust with a tablespoon of flour or milk as needed.

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

Original recipe: <https://chefmaniac.com/homemade-easy-fair-funnel-cake-bring-the-carnival-home/>