

## Easy Homemade Funnel Cake Bites: The Ultimate Fair Food Hack

That is exactly why I developed this recipe for



**OVEN**  
**350°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

All-Purpose Flour (1 cup): The base of our structure.

Granulated Sugar (1 tbsp): Just enough to sweeten the dough without making it heavy.

Baking Powder (1 tsp): This is the secret to that airy, "poof" factor in the hot oil.

Salt (Pinch): To balance the sweetness.

Egg (1 large): Provides richness and helps bind the batter.

Milk (¾ cup): Creates the perfect "pancake-like" consistency.

Vanilla Extract (½ tsp): For that bakery-style aroma.

Oil for Frying: Vegetable or canola oil works best due to their high smoke points.

Powdered Sugar: For the mandatory generous dusting at the end.

### DIRECTIONS

- 1. Mix the Dry Ingredients:** In a medium-sized mixing bowl, whisk together your flour, sugar, baking powder, and salt. Ensuring the baking powder is evenly distributed is key to getting an even rise in your bites.
- 2. Mix the Wet Ingredients:** In a separate smaller bowl, beat the egg lightly. Stir in the milk and vanilla extract until well combined.
- 3. Create the Batter:** Slowly pour the wet ingredients into the dry ingredients. Whisk until the batter is smooth. It should look like thick pancake batter-if it's too thin, add a tablespoon of flour; if too thick, a splash of milk.
- 4. Heat the Oil:** Fill a heavy-bottomed skillet or saucepan with about 1.5 to 2 inches of oil. Heat it to 350°F (175°C).
- 5. Jason's Tip:** Use a candy thermometer! If the oil is too cold, the dough absorbs it and becomes greasy. If it's too hot, the outside burns before the inside cooks.
- 6. Fry to Perfection:** Carefully drop spoonfuls (about a tablespoon each) of batter into the hot oil. Don't overcrowd the pan! Fry for about 1-2 minutes per side until they are a beautiful golden brown.
- 7. Drain and Dust:** Use a slotted spoon to remove the bites and place them on a plate lined with paper towels. While they are still hot, dust them aggressively with powdered sugar.
- 8. Serve Warm:** These are best enjoyed immediately. There is nothing quite like the contrast of a hot, crispy bite and cool powdered sugar.

## SWAPS & NOTES

**Dairy-Free:** You can easily swap the milk for almond or oat milk.

The texture remains remarkably similar.

**Gluten-Free:** A 1:1 gluten-free flour blend works well here, though the bites may be slightly denser.

**Flavor Boosts:** I love adding a dash of cinnamon or nutmeg to the dry ingredients for a cozy, autumnal twist.

### TIPS FOR SUCCESS

**The Sizzle Test:** If you don't have a thermometer, drop a tiny bit of batter into the oil.

If it bubbles and floats immediately, you're ready to go.

**Uniform Size:** Use a small cookie scoop to keep the bites uniform so they cook at the same rate.

**Stay Safe:** Always keep a lid nearby when frying with oil, and never leave the stove unattended.

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

Original recipe: <https://chefmaniac.com/easy-homemade-funnel-cake-bites-the-ultimate-fair-food-hack/>