

## My Favorite Festive Treat: Crispy, Sweet Vintage Funnel Cake Bites

No special equipment needed:



VINTAGE FUNNEL CAKE BITES  
*You Will Need*  
2½ cups all-purpose flour (if using self-rising flour, omit the baking powder)  
¼ teaspoon salt  
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OVEN  
**350°F**

TIME  
**10 min**

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SAVE  
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### INGREDIENTS

2 large eggs  
1 cup whole milk  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2 tablespoons granulated sugar  
1 teaspoon baking powder  
1/4 teaspoon salt  
Vegetable oil, for frying  
Powdered sugar, for dusting  
Optional toppings: chocolate sauce, fresh berries, whipped cream, or caramel drizzle

### DIRECTIONS

- 1.** Make the Batter: I start by whisking together the eggs, milk, and vanilla extract in a large mixing bowl. In a separate bowl, I combine the flour, sugar, baking powder, and salt. Then I slowly add the dry ingredients into the wet, whisking until I have a smooth, thick batter. It should be slightly thicker than pancake batter, but still pourable.
- 2.** Heat the Oil: I pour about two inches of vegetable oil into a heavy-bottomed pan and heat it to 350°F. If you don't have a thermometer, you can test the oil by dropping in a small bit of batter - it should sizzle and float to the top within seconds.
- 3.** Fry the Bites: Using a tablespoon or small cookie scoop, I carefully drop spoonfuls of batter into the hot oil. They puff up quickly and turn golden brown in about 60 to 90 seconds per side. I flip them gently with a slotted spoon and let them fry until evenly golden.
- 4.** Drain and Dust: Once they're done frying, I transfer the bites to a paper towel-lined plate to drain any excess oil. Then comes the fun part - I generously dust them with powdered sugar while they're still warm.
- 5.** Serve and Enjoy: I usually serve these on a big platter with small bowls of different toppings - melted chocolate, fresh berries, and caramel sauce are always crowd favorites. They disappear fast, so I always make sure to sneak one or two before they're gone.

