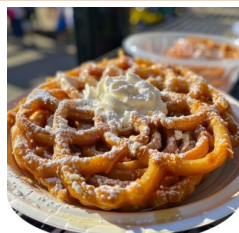


## The Perfect Homemade Funnel Cakes: A Crispy, Golden Treat You Can Make Anytime

You probably have everything in your kitchen already.



COUNTY FAIR FUNNEL CAKES

You Will Need

2 large eggs  
1 cup milk  
1 cup water  
....



OVEN  
**375°F**

TIME  
**20 min**

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SAVE  
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### INGREDIENTS

2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 tablespoons granulated sugar  
2 large eggs  
1 1/2 cups milk  
1 teaspoon vanilla extract  
Vegetable oil for frying  
Powdered sugar for dusting

### DIRECTIONS

1. Heat the Oil: I pour vegetable oil into a deep skillet or large pot to about 2 inches deep and heat it to 375°F.
2. Make the Batter: In a large bowl, I whisk together the flour, baking powder, salt, and sugar. In another bowl, I beat the eggs, milk, and vanilla. I pour the wet ingredients into the dry and whisk until smooth.
3. Funnel and Fry: I pour the batter into a large squeeze bottle or use a funnel with my finger covering the spout. Once the oil is hot, I drizzle the batter into the oil in a circular, overlapping pattern.
4. Fry to Golden Perfection: I fry each funnel cake for about 1-2 minutes per side, flipping when golden brown. Then I transfer them to a paper towel-lined plate to drain.
5. Top and Serve: I dust the warm funnel cakes generously with powdered sugar and serve immediately. Sometimes I add fresh berries or drizzle chocolate for an extra indulgence.

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

Original recipe: <https://chefmaniac.com/the-perfect-homemade-funnel-cakes-a-crispy-golden-treat-you-can-make-anytime/>