

DISC-IT

recipes



DISC-IT Funnel Cakes

--CAUTION: THIS RECIPE REQUIRES HOT OIL FOR DEEP FRYING!!!--

Always use extreme caution when cooking with large quantities of hot oil!

- 1 ½ cups of flour**
- 2 eggs**
- 1 cup of milk**
- 3 tablespoons of sugar**
- 3 tablespoons of confectioner's sugar**
- 1 teaspoon of cinnamon (optional)**
- 1 ½ teaspoons of baking soda**
- 1 ½ teaspoons of baking powder**
- 1 ¼ teaspoons of salt**
- 3 cups of peanut or vegetable oil**

Add the three cups of oil to the Disc-it and heat on high. Combine all other ingredients except for the cinnamon and confectioner's sugar. Drop mixture through a funnel into the hot oil (365°F-375°F) and fry until golden brown.

Using a slotted spoon, remove from heat and set aside on a paper towel. Allow it to cool and sprinkle the cake with cinnamon and confectioner's sugar.

Alternatively, drizzle with syrup or honey just before serving, if so desired.

Take a bite and allow childhood memories of fairs and baseball games to come back!