

Funnel Cakes



2 eggs
1 ½ cups milk
2 cups flour
1 tsp. baking powder
½ tsp. salt
Cooking oil
Powdered sugar

Mix eggs, milk, flour, baking powder, and salt. Heat oil in deep fryer or two inches deep in skillet. Pour batter into a funnel, holding the hole closed with finger. Release finger to pour batter from funnel hole into hot oil. Make a circular motion, then crisscross. (These cook very quickly.) When lightly browned, remove from oil, being careful not to break cake. Drain on paper towels. Sprinkle on powdered sugar and serve immediately.

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