

# HOMEMADE FUNNEL CAKES

*Yields approximately 8 cakes*

2 eggs  
1 C 2% milk  
1 C water  
½ t vanilla extract  
3 C all-purpose flour  
¼ C sugar  
3 t baking powder  
½ tsp salt  
Oil for deep-fat frying  
Confectioners' sugar for topping

1. Beat eggs in a large bowl.
2. Add milk, water, and vanilla until well blended.
3. In another bowl whisk flour, sugar, baking powder, and salt.
4. Beat the dry ingredients into the egg mixture until smooth.
5. Optional: let your batter rest in the fridge for an hour or make the batter the night before.
6. In an electric skillet or deep-fat fryer heat the oil to 375°F
7. Cover the bottom of a funnel spout with your finger. Ladle ½ C batter into the funnel. Holding the funnel several inches above the oil, release your finger and move the funnel in a spiral motion until all the batter is released, scraping with a rubber spatula if needed.
8. Fry 2 minutes on each side or until golden brown. Drain on paper towels.
9. Dust with confectioners' sugar and serve warm.