

Put the Fun in Funnel Cakes

INGREDIENTS

Funnel Cakes:

Vegetable oil or shortening, for frying

1 ½ cups all-purpose flour

¼ tsp salt

¾ tsp baking soda

½ tsp cream of tartar

2 Tbsp granulated sugar

1 large egg

1 cup root beer

½ tsp LorAnn Oils Super-Strength Root Beer Flavor

Glaze:

½ cup powdered sugar, plus more for dusting

1 Tbsp whole milk

¼ tsp LorAnn Oils Super-Strength Root Beer Flavor

Fresh berries of choice, for garnish



Equipment:

Deep fry/candy thermometer

Kitchen funnel with ½-inch spout

INSTRUCTIONS

1. In a large, deep skillet, add enough vegetable oil (or shortening) to reach a 1-inch depth. Heat to 375°F over medium-high heat.
2. Prepare the glaze by whisking the powdered sugar, milk, and LorAnn Oils Root Beer Flavor together in a small bowl. Set aside.
3. In a large bowl, whisk together the flour, salt, baking soda, cream of tartar, and sugar.
4. In a small bowl, whisk the egg, root beer, and LorAnn Oils Root Beer Flavor together. Pour this mixture into the dry ingredients and whisk until smooth. Spoon some of the mixture into the funnel, while holding it over the bowl, to make sure it is thin enough to easily pour out. If not, add more root beer and test again.

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INSTRUCTIONS (Cont.)

5. When the oil reaches the correct temperature, hold your finger over the bottom of the funnel and pour in half a cup of the batter. Hold the funnel over the center of the skillet, remove your finger, and with a circular motion starting from a center point, let the batter create a freeform spiral in the hot oil. Fry until the funnel cake is light brown on one side (this happens quickly, so watch carefully), then carefully flip with tongs and fry on the other side until golden brown. Remove with a slotted spoon and drain on paper towels. Let the oil come back to the correct temperature and repeat with the remaining batter.
6. Drizzle glaze over each funnel cake, then dust with powdered sugar and garnish with fresh berries, if desired.

