

Funnel cake

If you are looking for a distinctive cake recipe to give to your family and your guests, my lady, you must try from Atyab Tabkh website how to make the delicious funnel cake.

* ***Ingredients:***

- 2 cups flour
- 1 cup milk
- Cup sugar
- 2 eggs
- 1 tablespoon baking powder
- 1 teaspoon salt
- Teaspoon vanilla
- Oil for frying
- Powdered sugar (to serve)

* ***Method:***

In a small bowl put eggs, milk and vanilla.

Mix the ingredients well and leave the liquid ingredients aside.

In a large bowl, put the flour, salt, baking powder and sugar.

Mix the dry ingredients.

Pour out the liquid ingredients and mix well with an iron wire to get rid of all the lumps.

Pour the mixture into a sweets bag.

Cut the end of the bag a little short.

Fill a high-brim skillet halfway full with oil and heat the oil.

Pour the mixture into the pan over the oil in a random, circular manner to get a medium-sized circle.

Leave the cake to become golden in color.

With tongs, rotate the cake to the other side until it is also golden in color.

Taking cake out of oil also place it on a paper tissue .

When serve, spread with powder sugar.

ENJOY !