

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 :

- ° Sunflower oil for frying – a cup
- ° Liquid milk – a quarter cup + two tablespoons
- ° Eggs – 1
- ° Multipurpose flour – half a cup
- ° Baking Powder – a quarter of a teaspoon
- ° Ground cinnamon – pinch
- ° Salt – a pinch
- ° Icing sugar for garnish – to taste

* The method of work :

- 1- Heat the oil in a 9-inch skillet.
- 2- In a bowl, put the flour, baking powder, cinnamon and salt.
- 3- Blend dry ingredients fully .
- 4- In another bowl, put the milk and eggs and mix well.
- 5- Add the dry ingredients over the liquid mixture.
- 6- Mix the ingredients well until they are homogeneous.
- 7- Close the small funnel hole with your finger and pour half of the mixture into the large hole.
- 8- Place the funnel over the center of the pan and remove your finger.
- 9- Start making lines in the pan as desired.
- 10- Allow the cake to soften from the bottom and turn golden.
- 11- Turn the cake on the other side until it is cooked too.
- 12- Take the cake out of the pan and place it on a tissue.
- 13- Sprinkle powdered sugar and a little cinnamon on top of the cake, then serve hot

ENJOY !