

Funnel Cake

It's ok to indulge ourselves with some fried goodies from time to time right! Check out this funnel cake! Very simple and easy to make and super delicious!

You'll Need:

1 egg.
 $\frac{2}{3}$ cup of milk.
2 tbsps of sugar.
1 $\frac{1}{4}$ cups of flour.
1 tsp of baking powder.

How to:

In a bowl, beat together the milk and egg.

In a separate bowl, mix together the flour, sugar and baking powder then beat together the dry ingredients and the wet ones until smooth.

Heat two cups of oil in a deep skillet over medium high heat until hot.

Drop the dough into the hot oil using a funnel working from center outwards.

Cook for 2 to 3 minutes until golden brown and crispy, and continue with the rest of the dough.

Enjoy!

Easy, peasy and yummy! This little goodies are perfect for dessert. I top this funnel cake with some powdered sugar for extra sweetness.