

Dutch Cinnamon Sugar Funnel Cakes



INGREDIENTS

6 Eggs

4 Cups Milk

1 Cup Sugar

¼ tsp Salt

4 tsp Baking Powder

2 tsp Vanilla

Frying Oil- As Needed

Cinnamon Sugar- As Needed

PREPARATION

1. Beat the eggs until well blended then add milk and vanilla, mix well. Add all other ingredients except frying oil
2. Heat about ½ inch - 1 inch of frying oil in a heavy metal pan over med-high heat
3. Using a funnel or with a ladle, gently drizzle batter in spiral or zigzag motion to create unique funnel cake shape. Use no more than ½ Cup or so of batter for each cake.
4. Fry until golden, about a minute per side. Place on paper towels to soak excess oil and sprinkle with cinnamon sugar mixture. Makes about 20 cakes. Enjoy!

After Work with Chef Nicole™