

FUNNEL CAKES

A Writer in the Kitchen with MK McClintock

From medieval times to the Pennsylvania Dutch, funnel cakes—or a similar dessert—can be found in many cultures, which makes it tough to pinpoint exactly who invented them. While today they are a popular carnival food, it's a safe bet that Cassandra and Rose McKenzie would have enjoyed a comparable treat at some point in their adventures. This is a slight modification of a recipe from spendwithpennies.com. Be sure to read it through to make sure you have all the ingredients and mixing/baking supplies on hand.



Servings: 2 cakes

Total Approx. Prep and Cook Time:
5 minutes prep; 4 cook time

Ingredients for the Lemon Cake

- ¼ cup milk (I use skim)
- 1 large egg, at room temperature
- 1 Tablespoon water
- ½ teaspoon pure vanilla extract
- 1 Tablespoon sugar (I used coconut sugar)
- ¾ teaspoon baking powder
- 1 pinch of salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ cup all-purpose flour
- 4 Tablespoons powdered sugar

Instructions

1. In a large liquid measuring cup or batter bowl with a spout, whisk together milk, egg, water and vanilla.
2. Add sugar, baking powder, salt, cinnamon, and nutmeg and whisk until combined.
3. Add the flour, and whisk until completely smooth. Set aside.
4. In a medium, deep-sided pan or pot, heat 1" of oil to 375°F (a digital thermometer works great) over medium-high heat. When you put the end of a wooden spoon in the pot and bubbles form around the spoon, it's ready. Reduce heat to medium.
5. Drizzle batter from cup in a thin line, swirling around the pan and overlapping as desired. Cook for 2 minutes or until light golden brown, then flip and cook another 2 minutes or until golden brown.
6. Dust with 2 tablespoons powdered sugar and serve. Repeat one more time with the remaining batter.

Enjoy!