

ONE RECIPE: FUNNEL CAKES

Frances Jean Coryell

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Beat egg. Mix in milk. Sift flour, salt, sugar, and baking powder; beat into egg mixture until smooth. Pour oil into a heavy pan until it is 1 inch deep. Heat to .

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This homemade funnel cake recipe tastes just like the classic fair favorite. one of my favorite things about the fair is the huge funnel cakes.

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DIY State Fair Funnel Cake Recipe - ipawoqamyn.tk

the deep-fried funnel cake awesomeness of the state fair all year round with this DIY recipe. Pour oil about one inch deep into a large saucepan or stockpot.

Easy Funnel Cake Recipe | Divas Can Cook

An easy funnel cake recipe for a cake that's light and fluffy. is normally made in early spring to empty last year's honey stock and make room for a new one.

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Once the oil is hot, pipe your batter into the oil and allow the funnel cake to fry up into a lovely golden-brown coil. It looks sooo delicious! Hi, Gemma! Most helpful critical review footballgr116 27 Then with a mixer, beat together the eggs, sugar, milk and vanilla. Thanks for the recipe! PrintRecipe. Save it for up to 24 hours :. Dust it with some powder sugar and that'