

Funnel Cakes

1 Cup Plus 2 Tablespoon - all purpose flour.

$\frac{3}{4}$ Cup milk

1 Teaspoon baking Powder

1 Teaspoon almond extract

$\frac{1}{8}$ Teaspoon Salt

1 Egg

2 Tablespoons Confectioners Sugar

1. In 12 inch Skillet Over medium heat heat about $\frac{3}{4}$ inch Salad Oil to 325°F . On deep-fat thermometer (or heat oil in electric skillet set at 325°F)

2. Meanwhile, in medium bowl, with wire whisk or fork, mix flour with next 5 ingredients.

3. Holding a narrow-spouted funnel ($\frac{1}{2}$ inch Spout) Close Spout with finger Pour $\frac{1}{4}$ cup batter into funnel. Over hot oil Carefully remove finger to let batter run out in a stream. While making a spiral about 6 inches in diameter. Fry 3 to 5 minutes until Golden brown. turning once with tongs. Drain well on paper towels. Keep warm. Repeat with remaining batter, stirring well before pouring. Sprinkle funnel cake lightly with C. Sugar. Serve warm.

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Charlie

Charlene

Pat

Aleen

32.99

9.94

17.00

1250

23.10