



Homemade Funnel Cakes

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



131 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 1.5 tsp calumet baking powder
- 2 eggs
- 1.5 cups flour
- 0.3 cup granulated sugar
- 1 cup milk
- 12 servings oil for frying
- 0.3 cup powdered sugar

1 tsp vanilla

Equipment

paper towels

sauce pan

whisk

mixing bowl

funnel

deep fryer

Directions

Sift flour, granulated sugar, baking powder and baking soda into large mixing bowl; set aside. Beat eggs, milk and vanilla in bowl with whisk until blended.

Add to flour mixture; mix well.

Heat about 3 inches oil to 375F in large saucepan or deep fryer. Slowly pour about 3 Tbsp. batter into hot oil in a free-form lattice pattern. Cook 30 sec. on each side or until golden brown on both sides.

Drain funnel cake on paper towels. Repeat with remaining batter, allowing oil to return to 375F between batches.

Sprinkle with powdered sugar.

Nutrition Facts

 **PROTEIN 9.8%** **FAT 29.69%** **CARBS 60.51%**

Properties

Glycemic Index:22.92, Glycemic Load:12.05, Inflammation Score:-2, Nutrition Score:3.9565217961436%

Nutrients (% of daily need)

Calories: 131.42kcal (6.57%), Fat: 4.31g (6.64%), Saturated Fat: 0.84g (5.24%), Carbohydrates: 19.79g (6.6%), Net Carbohydrates: 19.37g (7.04%), Sugar: 7.7g (8.55%), Cholesterol: 29.72mg (9.91%), Sodium: 137.27mg (5.97%), Alcohol: 0.12g (100%), Alcohol %: 0.23% (100%), Protein: 3.21g (6.41%), Selenium: 7.98µg (11.39%), Vitamin B1: 0.14mg (9.13%), Vitamin B2: 0.14mg (8.26%), Folate: 32.04µg (8.01%), Calcium: 68.29mg (6.83%), Phosphorus:

65.65mg (6.56%), Manganese: 0.11mg (5.53%), Iron: 0.93mg (5.15%), Vitamin B3: 0.95mg (4.75%), Vitamin E: 0.59mg (3.91%), Vitamin B12: 0.18µg (2.92%), Vitamin B5: 0.26mg (2.57%), Vitamin D: 0.37µg (2.47%), Vitamin K: 2.13µg (2.03%), Zinc: 0.29mg (1.92%), Magnesium: 6.97mg (1.74%), Fiber: 0.42g (1.69%), Potassium: 58.12mg (1.66%), Vitamin B6: 0.03mg (1.59%), Vitamin A: 72.54IU (1.45%), Copper: 0.03mg (1.44%)