



## Philly Dutch-style Funnel Cakes

 Vegetarian

READY IN



22 min.

SERVINGS



6

CALORIES



570 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 stick butter melted
- 1 eggs room temperature
- 2 cups flour all-purpose
- 2 cups milk
- 0.5 teaspoon salt fine
- 0.3 cup sugar
- 1 teaspoon vanilla extract

4 cups vegetable oil

## Equipment

paper towels

whisk

mixing bowl

pot

funnel

## Directions

Combine flour, baking powder, and salt in a large mixing bowl and whisk together. Gradually whisk in the milk, then the egg and vanilla, and finally the sugar and melted butter.

Heat the oil in a large, heavy pot over high heat to 350 degrees F.

Pour as much batter as fits into a funnel, holding your finger at the base of the funnel to dam it. Bring the funnel over the top of the hot oil, release your finger to begin the stream of batter, and move the funnel in a circular motion to create a spiral shape. Use about 1/2 cup batter per funnel cake, or more or less to your liking. Fry 2 to 3 minutes until golden brown and slightly puffed, turning over when 1 side is golden.

Remove from oil and place on a plate lined with 2 layers of paper towels. Immediately top with a good scattering of powdered sugar. Repeat until no batter remains.

## Nutrition Facts



**PROTEIN 5.57%** **FAT 63.55%** **CARBS 30.88%**

## Properties

Glycemic Index:54.18, Glycemic Load:30.44, Inflammation Score:-6, Nutrition Score:12.576956479446%

## Nutrients (% of daily need)

Calories: 569.78kcal (28.49%), Fat: 40.44g (62.21%), Saturated Fat: 11.08g (69.25%), Carbohydrates: 44.22g (14.74%), Net Carbohydrates: 43.1g (15.67%), Sugar: 12.46g (13.84%), Cholesterol: 57.29mg (19.1%), Sodium: 367.3mg (15.97%), Alcohol: 0.23g (100%), Alcohol %: 0.1% (100%), Protein: 7.98g (15.95%), Vitamin K: 54.5µg (51.91%), Selenium: 18.07µg (25.81%), Vitamin B1: 0.38mg (25.07%), Vitamin B2: 0.36mg (21%), Folate: 79.98µg (19.99%), Vitamin E: 2.74mg (18.26%), Phosphorus: 158.57mg (15.86%), Calcium: 152.11mg (15.21%), Manganese: 0.29mg

(14.6%), Vitamin B3: 2.56mg (12.79%), Iron: 2.15mg (11.94%), Vitamin B12: 0.52µg (8.67%), Vitamin A: 406.68IU (8.13%), Vitamin D: 1.04µg (6.94%), Vitamin B5: 0.61mg (6.09%), Potassium: 180.29mg (5.15%), Magnesium: 20.26mg (5.06%), Zinc: 0.73mg (4.87%), Fiber: 1.13g (4.51%), Vitamin B6: 0.08mg (4.04%), Copper: 0.07mg (3.37%)