



# SUMMER FUN

## FUNNEL CAKE

[www.activitytv.com](http://www.activitytv.com)

### DESCRIPTION

Funnel cakes are easy make and even easier to eat! Join Chef Pallarino as he shows you how to make this boardwalk favorite! Just grab a funnel and get started!

### INGREDIENTS

- 4 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup brown sugar
- 3 eggs
- 2 1/4 cups milk
- 1/2 teaspoon vanilla extract
- peanut and canola oil, for deep frying, (ratio should be 1:1, canola oil to peanut oil)
- confectioner's sugar to taste

### TOOLS

- 2 medium bowls
- deep, wide pan
- funnel pitcher
- whisk
- mixing spoon
- measuring cups
- brown paper bag

### DIRECTIONS

1. In a medium bowl, sift together the flour, baking powder and salt. Stir in the brown sugar, then just set the dry ingredients aside for a second.
2. In a separate bowl, whisk the eggs, then add the milk and vanilla extract and whisk again. Once the eggs and milk are thoroughly combined, whisk in the dry ingredients until the batter is smooth.
3. Fry up the oil using a deep, wide pan. You definitely need an adult around whenever you use a stove, so please don't try this recipe by yourself!
4. Partially fill your funnel cake pitcher with batter and have your adult helper hold it over the hot oil and pour the batter to make shapes like sticks, circles, spirals or whatever shape you like.
5. Fry the cake on one side then have your adult helper turn it over and fry it on the other side until golden brown.
6. When the funnel cake looks golden and delicious, remove it from the oil and let it Drain on brown paper. I'm using a brown paper bag.
7. Dust each cake with confectioner's sugar and enjoy while still warm.

---

Did you know there's a free web video for this activity with step-by-step instructions?  
See all the fun activities for kids at [www.activitytv.com](http://www.activitytv.com).