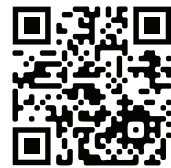


THE BIG TEX **LITTLE LONESTARS CLUB**

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FUNNEL CAKE



KID'S RECIPE CORNER

FUNNEL CAKE

INGREDIENTS

½ cup of your favorite pancake mix (you can even change up the flavor with different pancake mixes!)

¼ cup of water

1 tsp. of vanilla extract

1 egg

Vegetable oil

Funnel

Tabletop Fryer or Cast-Iron Skillet

Your favorite toppings:

Powdered Sugar, Whipped Cream, Fresh Fruit, Sprinkles, Chocolate Syrup

INSTRUCTIONS

First, grab your parent or an adult to help you with this recipe, then grab the vegetable oil and heat it up in a pan on medium (a cast-iron skillet works best.)

Combine your pancake mix, water, vanilla extract, and egg in a bowl until it's an equal balance of thick and runny. Place your mixture inside your funnel or a bag that is cut at the corner. Let your batter fall into the oil in circular motions. If your batter is runny, thicken it with more pancake mix. Flip the batter over when golden brown.

Once the other side is golden brown, carefully take it out of the skillet and set it on a plate.

Lastly, decorate your funnel cake with all your favorite toppings like powdered sugar, whipped cream, fresh fruit, sprinkles, and even chocolate syrup.

DID YOU KNOW?

The funnel cake originated in the Pennsylvania-Dutch region as a mid-morning snack. Wanda Fernie and her husband

brought the funnel cake to the Fair in the 1980s. Her daughters are still serving these signature funnel cakes at the Fair today!



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