

## Funnel Cakes

salad oil

1 cup plus 2 tablespoons all-purpose flour

3/4 cup milk

1 teaspoon baking powder

1 teaspoon almond extract

1/8 teaspoon salt

1 egg

2 tablespoons confectioners' sugar

About 30 Minutes prior to serving:

1. In 12-inch skillet over medium heat, heat about 1/2 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\* (1/2-inch spout), close spout with finger; pour 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.
4. Sprinkle funnel cakes lightly with confectioners' sugar. Serve warm. Makes 7 funnel cakes or

Yield: 7 funnel cakes

\*Or, place all the batter in a teapot for easier pouring.