

# THIS WEEK'S RECIPE

As seen on [hdnews.net](http://hdnews.net)



## Funnel Cake



- 3¾ cup all purpose flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- ¼ cup sugar
- 3 eggs
- 2 cups milk
- 1 teaspoon vanilla

Mix the dry ingredients together in a large bowl.

Mix the eggs, milk and vanilla together and add to the dry ingredients. Mix until well blended.

Heat oil until hot in deep fat fryer. Put the mixture into a large zip type freezer bag. Snip the end of the bag and carefully drizzle the funnel cake batter in a zig zag pattern into the oil. Turn after the cake has browned and the batter is cooked through and brown both sides. Drain on paper towels. Dust with powdered sugar.

To help retain the round shape I use a large food grade can with both ends cut out.

Makes 10 cakes about 6 inches in diameter.



## Nutrition Facts

Serving Size (118g)  
Servings Per Container 10, 6" cakes

**Amount Per Serving**  
Calories 240 Calories from Fat 25

	% Daily Value*
Total Fat 3g .....	5%
Saturated Fat 1g .....	6%
Cholesterol 65mg .....	22%
Sodium 280mg .....	12%
Total Carbohydrate 44g .....	15%
Dietary Fiber 1g .....	5%
Sugars 8g	
Protein 9g	

Vitamin A 2% • Vitamin C 0%  
Calcium 10% • Iron 15%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Nutrition facts do not include being fried in oil or powdered sugar or other toppings.

## Location of Ingredients

(at Vine Street Dillon's)

ITEM	AISLE
Flour .....	11
Salt .....	11
Baking Powder.....	11
Sugar .....	11
Eggs .....	Dairy
Milk .....	Dairy
Vanilla .....	11



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