



# FUNNEL CAKES

**SERVINGS** 4

**PREP TIME** 05 min

**COOK TIME** 02 min

## INGREDIENTS

- Vegetable oil, for frying
- 1 cup buttermilk pancake mix
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- Approximately 1/2 cup water
- Confectioners' Sugar, for dusting
- Drizzle balsamic vinegar, for garnish



## DIRECTIONS

1. Gather the ingredients. Fill a 10-inch (or larger) heavy skillet halfway with the vegetable oil. Over medium heat, bring the oil to 350 F.
2. Combine the pancake mix, sugar, and vanilla extract in a medium bowl. Whisk in the water, a few tablespoons at a time, until desired consistency is achieved. It should be similar to a cake batter, not too runny but not too thick.
3. Transfer the batter to a pastry bag fitted with a 1/4-inch-wide tip. Or use a plastic zip top bag with a small portion of the corner snipped off.
4. Working quickly, squeeze all of the batter in a circular motion into the hot oil, forming a large disk.
5. Cook about 1 minute, then flip and cook the other side for an additional 30 seconds to 1 minute or until golden brown. Lift and remove from the oil using a large slotted spoon or spatula.
6. Transfer to a paper towel lined plate to drain off excess oil. Sprinkle with confectioners' sugar and serve warm.