

## Funnel Cake

Recipe courtesy Alton Brown



<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	10 cakes
<b>Cook Time:</b>	10 min		



### Ingredients

- 1 cup water
- 3/4 stick butter (6 tablespoons)
- 1 tablespoon sugar
- 1/8 teaspoon salt
- 1 cup flour
- 1 cup eggs, about 4 large eggs and 2 whites
- Vegetable oil, for frying
- Powdered sugar, for topping

### Directions

Boil water, butter, sugar, and salt together in a saucepan. Add flour and work it in until it is all incorporated and dough forms a ball. Transfer mixture to the bowl of a standing mixer and let cool for 3 to 4 minutes. With mixer lowest speed, add eggs, 1 at a time, making sure the first egg is completely incorporated before continuing. Once all eggs have been added and mixture is smooth, put dough in a piping bag fitted with a number 12 tip. Heat about 1 1/2 inches of oil in a heavy pan. Pipe dough into oil, making a free-form lattice pattern; cook until browned, flipping once. Remove cake from oil, drain on paper towels, and top with powdered sugar. Continue until all of the batter is used.

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