

Birthday Cake Funnel Cake



The fun starts here with a delicious birthday cake funnel cake! Using the Signature Blends® Birthday Cake flavor, you'll enjoy the taste of cake batter paired with mouthwatering toppings like icing and sprinkles.

Ingredients

- #5100 Pennsylvania Dutch Funnel Cake Mix
- Frying Oil
- 90 oz. Water
- 1/3 cup [Birthday Cake Signature Blends #2439](#)
- Icing
- Sprinkles
- Powdered Sugar

Directions

• Preparing the Funnel Cake Batter

- Add Birthday Cake flavor to dry funnel cake mix and stir.
- Place 90oz of water in large container.
- Using a blender on slow speed, or a whisk, slowly add the funnel cake mix.
- Blend until the batter is smooth.
- Pour the batter into a funnel pouring pitcher.

• Making the Funnel Cake

- Fill your shallow fryer to the recommended level with vegetable oil and heat to 400 degrees F.
- Place the funnel cake mold in the fryer.
- Pour batter into the mold from a funnel cake pitcher, starting with a circle of batter near the outer edge of the mold, then making a zig-zag overlapping design touching the outer edge circle.
- For multiple colors in one cake, alternate pouring colors from separate pitchers.
- Do not overfill mold since the batter will expand as it cooks.
- After approximately 30 seconds remove the mold and turn the funnel cake over with tongs to achieve a golden brown on both sides.
- Remove the funnel cake and let it cool briefly.

• Topping the Funnel Cake

- Spread a layer of icing on the top of the funnel cake
- Shake sprinkles generously on top
- Finish by topping with powdered sugar
 - Other possible topping suggestions include whipped cream or ice cream