

HOT CINNAMON SUGAR FUNNEL CAKE



A Harney Tea Jamboree Recipe

Ingredients:

- 2 large eggs, room temperature
- 1 C 2% milk
- 1 C brewed Hot Cinnamon Spice tea
- ½ t vanilla extract
- 3 C all-purpose flour
- ¼ C sugar
- 3 t baking powder
- ¼ t salt
- Oil for deep frying
- Cinnamon
- Confectioners' sugar

Directions:

1. In a large bowl, beat eggs. Add milk, brewed tea and vanilla until well blended. In another bowl, whisk flour, sugar, baking powder and salt; beat into egg mixture until smooth. In a deep cast iron or electric skillet, heat oil to 375°F.
2. Cover the bottom of a funnel spout with your finger; ladle ½ cup batter into the funnel. Holding the funnel several inches above the oil, release your finger and move the funnel in a spiral motion until all the batter is released, scraping with a rubber spatula if needed.
3. Fry until golden brown, 2 minutes on each side. Drain on paper towels.
4. Dust with a mixture of cinnamon and confectioners' sugar. Serve warm and enjoy!