

Funnel Cake (a la Wayne Eva)

1 egg	1½ cup milk
1½ tsp. sugar	1½ cup warm water
1 tbsp. baking powder	3½ cups sifted flour
½ heaping tsp. baking soda	(plus flour for stiffing)
1½ tsp. salt	lard (for frying)
Powdered sugar (icing sugar) as required	

- Heat lard to 375 degree F.
- Beat egg.
- Slowly add milk and water mixture blending together.
- Mix together sugar, baking powder, baking soda, and flour.
- Gradually add to egg and milk mixture beating till smooth.
- Take funnel-put finger over bottom and fill with batter.
- Drop batter into hot lard, swirling into circles from center out.
- Fry until golden brown.
- Sprinkle both sides with powdered sugar.
- Serve immediately.

NOTE: best to use lard instead of oils, it doesn't soak into the funnel cake as much.