

Funnel Cake Fun

Safety Notes: Adult Supervision is needed for making funnel cakes at home.

Funnel Cake Recipe

Ingredients:

1 cup milk
2 eggs
½ teaspoon vanilla extract
2 cups flour
2 tablespoons granulated sugar
1 teaspoon baking powder
Dash of salt
½ teaspoon cinnamon
Vegetable Oil for frying
Toppings of choice (powdered sugar, pie filling, chocolate syrup)

Directions:

1. In a bowl, mix all dry ingredients
2. In a separate bowl, beat eggs, add milk and vanilla
3. Slowly, add the dry ingredients to the wet mixture until smooth like pancake batter
4. Fill a skillet with 2" of oil and bring to medium-low heat. Using a candy thermometer, bring the oil to 370 F
5. Fill Ziplock bag with batter and cut one corner. Slowly squeeze batter into the hot oil, making swirls to form the funnel cake.
6. After about 90 seconds, flip funnel cake
7. Remove funnel cake from the pan and place on a paper towel or cookie cooling rack
8. Top with your favorite toppings

Activity While Cooking:

Document how the batter goes from a liquid to a yummy treat! While making the funnel cake, with adult supervision, draw pictures of the different stages of cooking from the batter to the complete funnel cake with toppings. Use as much detail as possible in your drawings!

The Science Behind the Batter

Any food cooked in hot oil is fried. The method of heat transference is the same whether there is just a little oil in the pan (sautéing), the oil comes partway up the sides of the food (shallow-frying), or the oil completely envelops the food (deep-frying). When food is added to hot oil (usually 350°F to 375°F), its surface dehydrates. When the batter is plunged into hot oil, the water in the funnel cake starts to boil and percolate toward the surface. For a crisp, dry crust to develop, there must be a barrier between the hot oil and the migrating water. This barrier is typically something starchy. No other cooking method delivers such crisp, delicious browning while keeping food moist and tender on the inside.

Fair Food Creation

- Invent your own state fair food that involves changing matter.
- Research the temperature your food must reach for a change in matter to occur.
- Write a paragraph (s) describing the new fair food you would make.
- Present to someone, the new fair food you would make.

Art Connection: Triptych

- Using the sketches you made while making your funnel cake as inspiration, you will create a triptych of the three states of matter fair food go through as it is being prepared
- A Triptych is a series of 3 different artworks that are hung together as one piece. Therefore:
 - Your first artwork would be a drawing of the food before it is cooked.
 - The second work of art would be a drawing of the food while being cooked.
 - The third work of art would be a drawing of the food after being cooked and ready to eat.
- Since there is one main focal point in each of these pieces, they should take up most of the space on your paper.
- Be sure to add detail and color to your artwork.
- Have fun and be creative!
- When you finish your triptych share with others.

Resources:

State Fair of Texas Fair Food Curriculum