

# RECIPE

## RED VELVET FUNNEL CAKE

### INGREDIENTS

#### CREAM CHEESE DIP

- 1/2 cup heavy cream
- 4 oz. package of cream cheese softened
- 1/4 cup granulated sugar
- 1/2 tsp vanilla extract (mango ginger, cinnamon, espresso, or strawberry almond)

#### FUNNEL CAKE

- 2 cups all-purpose flour
- 1/4 cup sugar
- 1 tbsp cocoa powder
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups buttermilk
- 1 tsp vanilla extract (mango ginger, cinnamon, espresso, or strawberry almond)
- 2 eggs
- 1 1/2 tsp red food coloring
- Vegetable oil for frying

#### REMAINING INGREDIENTS

- 1/4 cup powdered sugar and maple cranberry sugar for dusting
- Drizzle pure maple syrup to finish (strawberry vanilla, cinnamon espresso, or peach champagne)

### NUMBER OF SERVINGS

4

### TIME TO PREPARE

15  
minutes

### TIME TO COOK

15  
minutes

### NOTES

### PROCEDURE

- To prepare dip, whip 1/2 cup heavy cream until stiff peaks form. Set aside. Beat 4 ounces softened cream cheese with 1/4 cup sugar and 1/2 tsp vanilla. Fold in the whipped cream.
- Prepare the funnel cakes. Combine dry ingredients in a medium bowl including 2 cups all-purpose flour, 1/4 cup sugar, 1 tbsp cocoa powder, 1/2 tsp baking powder, 1/2 tsp baking soda, and 1/2 tsp salt. Whisk together 1 1/2 cups buttermilk with 1 tsp vanilla, 2 eggs and 1 1/2 tsp red food coloring in a separate bowl. Add wet ingredients to the dry, mixing until well combined. Transfer batter into a zip-lock bag. Cut the tip of the bag on one corner.
- Heat oil in a saucepan, about 2 inches deep over medium-high heat.
- When the oil reaches 350 degrees F, carefully pipe the batter in circular motions into the oil. Cook until the batter puffs up and turns deep red about 1 minute. Flip funnel cake and cook for another minute. Remove and set on a plate lined with paper towel. Repeat with remaining batter.
- Dust funnel cakes with powdered sugar and serve with cream cheese dip.