



California's Great America

# FUNNEL CAKE

## STEP 1

### BANANAS FOSTER SAUCE

#### INGREDIENTS

- 0.25 cup unsalted butter
- 0.75 cup dark brown sugar
- 0.5 tsp vanilla extract
- 1 tbsp spiced rum

*May substitute whatever rum you have on-hand*

- 1 cup heavy whipping cream
- 2 sliced bananas

1. Melt butter in small saucepan over medium heat.
2. Once melted, add spiced rum and stir.
3. Add brown sugar to mixture and stir until dissolved.
4. Heat until mixture begins to simmer around edge of pot.
5. Add heavy whipping cream to mixture and stir to completely combine.
6. Add sliced bananas to mixture and stir.
7. Reduce heat and continue to simmer, stirring occasionally, while you make the funnel cake.

## STEP 2

### FUNNEL CAKE

#### INGREDIENTS

- 2 cups prepared pancake mix

*If mix does not include fresh egg, add 1 to batter*

- Oil for deep frying

*Enough to cover funnel cake, about 3-4" deep*

- Powdered sugar, for serving
- Vanilla ice cream, for serving
- Whipped cream, for serving

1. In a bowl, prepare the pancake mix according to mix instructions. If your mix does not include a fresh egg, mix one into the batter. Whisk until smooth.
2. Pour mixture into a pitcher or squeeze bottle.
3. In a thick-bottom pot, heat oil to 375°F. To test oil without a thermometer, drop a small spoonful of batter in oil. If it rises to surface quickly, oil is ready.
4. Hold the pitcher or squeeze bottle with the batter 3-4 inches above the oil (wear an oven mitt for safety).
5. Pour about 1 cup of batter in spiral/crisscross motion.
6. Using a slotted spoon, fry each side about 2 minutes.
7. Remove funnel cake and drain excess oil on paper towels.
8. Place funnel cake on plate and serve with sauce, ice cream, whipped cream and powdered sugar, as desired.