



6 - 5 LB. BAGS

# FUNNEL CAKE MIX

5 LBS. FUNNEL CAKE MIX  
90 OZS. WATER  
POWDERED SUGAR  
OIL FOR FRYING

1. PREHEAT OIL TO 400°. OIL IS READY WHEN DROP OF BATTER FLOATS TO THE SURFACE AND BROWNS IN 5 SECONDS.
2. POUR 90 OZS. WATER INTO MIXING BOWL.
3. ADD FUNNEL CAKE MIX. BLEND WITH A WIRE WHISK UNTIL ALL DRY MIX IS INCORPORATED.
4. POUR BATTER FROM A SQUEEZE BOTTLE OR FUNNEL, MOVING QUICKLY IN ANY INTERLOCKING DESIGN (SPIRAL, STAR, OR WEB).  
NOTE: DO NOT FILL ENTIRE SURFACE AREA AS BATTER EXPANDS AS IT COOKS.
5. TURN CAKE OVER WITH TONGS WHEN EDGES BROWN, APPROXIMATELY 40 TO 45 SECONDS ON EACH SIDE.
6. REMOVE CAKES, ALLOWING EXCESS OIL TO DRAIN, SERVE SPRINKLED WITH POWDERED SUGAR.

INGREDIENTS: Enriched flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin), fructose, dried whey, modified food starch, salt, egg yolk, and leavening (sodium bicarbonate, sodium aluminum phosphate).

Manufactured exclusively for:

**GREAT WESTERN PRODUCTS COMPANY**

Hollywood, Alabama 35752

Kimmell, Indiana 46760