

CRACKER JACK® Funnel Cake

Ingredients

- 2 cups CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 3 cups PEARL MILLING COMPANY® Original Mix
- 1 ½ cups water
- 1/2 cup powdered sugar
- 1 cup CRACKER JACK® Original Caramel Coated Popcorn & Peanuts

How to make it

1. Preheat fryer to 350°F. In a bowl, combine pancake mix, water and 1 cup of CRACKER JACK® "flour." The batter should be thick, like a waffle batter. Place in a squeeze bottle.
2. In another bowl, combine 1/2 cup powdered sugar and 1 cup CRACKER JACK® "flour." Set aside.
3. Fry the funnel cakes by squeezing the batter into the oil in circular motions, to create the funnel cake shape. Allow to fry until golden brown. Remove from fryer, and allow excess oil to drain.
4. Sprinkle the reserved CRACKER JACK® and powdered sugar mixture on top with a few whole pieces of CRACKER JACK®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	12

Made with



CRACKER JACK® Original Caramel Coated Popcorn & Peanuts