

Homemade Pennsylvanian Funnel cakes

WITH EVOO FROM SPAIN

Did you know that the Pennsylvania funnel cake traces its origins to the Pennsylvania Dutch? In the 18th century, German immigrants brought dutch funnel cakes to the country.

Today we're sharing our secret to a perfect homemade funnel cake: extra virgin olive oil from Spain! Squeeze the batter through a funnel and fry it to perfection with Olive Oils from Spain for a crispy delight that's impossible to resist. Taste the nostalgia with every bite and become an American carnival classic!

Ingredients

- 1/2 cup milk.
- **1 cup of extra virgin olive oil from Spain.**
- ½ cup powdered sugar.
- 2 egg.
- 2 tablespoon water.
- 1 teaspoon vanilla extract.
- 2 tablespoon granulated sugar.
- 1 teaspoon baking powder.
- 1 teaspoon salt.
- 1 teaspoon cinnamon .
- 1 cup all purpose flour.
- 1 cup whipped cream.
- 2 cups strawberries .

Step by step

1. Chop up strawberries and set aside.
2. Mix together the wet ingredients in a large mixing bowl.
3. Slowly add in and mix the flour, baking powder, sugar, and salt .
4. Heat **extra virgin olive oil from Spain** in a large pot to 375° F, then reduce to medium heat.
5. Funnel in the batter in a circular motion, overlapping the lines.
6. Cook for 4 minutes, flipping over half way through.
7. Remove from the oil, and pat dry.
8. Repeat for the rest of the batter.
9. Top with whipped cream and strawberries, and enjoy.

