

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Buttermilk Biscuit Mix	2½ lb	5 lb
Sugar	1/2 cup (3.5 oz)	1 cup (7 oz)
Eggs	3 (5.25 oz)	6 (10.5 oz)
Water	3 cups (24 oz)	1½ quarts (3 lb)
Vanilla Extract	1 Tbsp	2 Tbsp
Oil for Frying	As needed	As needed
Optional: Powdered Sugar or Cinnamon Sugar	As needed	As needed

1. Preheat oil to **375°F**.
2. Use a mixer with wire whip attachment.
3. Add Buttermilk Biscuit Mix and sugar into mixing bowl.
4. Blend on low speed* for 30 seconds.
5. In separate bowl, hand beat eggs.
6. Add water and vanilla extract to eggs, mix until well blended.
7. Gradually add liquids to Buttermilk Biscuit Mix and sugar. Mix on low speed* for 30 more seconds.
8. Stop mixer. Scrape bowl and wire whip.
9. Blend on medium speed** for 2 minutes.
10. Ladle 1/2 cup of batter into funnel. Holding the funnel several inches above the oil, move the funnel in a spiral motion until all the batter is released.
11. Fry until golden brown, about 45 seconds on each side. Drain on wire cooling rack with paper towel underneath.
12. **Optional:** Sprinkle with powdered sugar or cinnamon sugar.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

SCALE	FRYER	YIELD 5 LB BATCH
1/2 cup (4 oz)	375°F 45 seconds each side	35 funnel cakes

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Frying time may vary depending on the fryer and fryer load.

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