

NYBG

EDIBLE ACADEMY JUNETEENTH WEEKEND CULINARY RECIPES

FUNNEL CAKE WITH MANGO TOPPING

by Nicole Taylor, author, Red Birds and Watermelon
Serves 4

Ingredients

- 1 ¼ cups all-purpose flour
- 2 Tablespoons packed dark brown sugar
- 2 teaspoons baking powder
- ¼ teaspoon kosher salt
- 2 large eggs
- 1 cup whole milk
- 2 teaspoons vanilla extract
- ½ cup confectioners' sugar, for dusting

Mango topping

- 1 Tablespoon unsalted butter
- 1 ½ cups diced mango, peeled and pitted
- 2 Tablespoons pure maple syrup
- ½ teaspoon ground cinnamon
- ¼ teaspoon star anise
- ¼ teaspoon kosher salt



Instructions

For the mango topping: in a small saucepan, melt the butter over medium heat. Add the mangos, maple syrup, cinnamon, star anise, and salt, and stir to combine. Cook, stirring occasionally, for 4–5 minutes, until the mango has softened. Remove from the heat and allow to cool until warm.

For the funnel cakes: In a large Dutch oven or heavy-bottomed pot, heat the peanut oil over medium-high heat until it reaches 375°F on an instant-read or deep fry thermometer. Line a baking sheet with paper towels and set it nearby.

In a separate medium bowl, whisk together the eggs, milk, and vanilla until smooth and combined. Make a well in the dry mixture and pour the wet mixture into the center of the well. Whisk the wet mixture into the dry mixture until just combined and no lumps remain—the batter should resemble pancake batter.

The funnel cakes can be formed with a piston funnel or a squeeze bottle. If using a piston funnel, follow the gadget's instructions: Pour ½ cup of the batter into the funnel. Holding the funnel over the oil, release and swirl the batter into the oil, moving the funnel in a circular pattern and then crisscrossing the batter over itself. If using the squeeze bottle, squeeze ½ cup of the batter into the oil in a circular motion, then crisscross the batter over itself. Fry for 2 to 3 minutes, until golden brown on the bottom, then flip the cake using a spider or metal tongs and fry for 2 to 3 minutes, until golden brown on the other side.

Transfer the funnel cake to the prepared baking sheet to drain and repeat until all the batter is used. Using a mesh sieve, generously sprinkle the confectioners' sugar over the funnel cakes and serve immediately with the warm mango topping.