



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Funnel Cake Fries with Chocolate Syrup

Funnel Cake Fries are a delicious twist on the classic fair food. These crispy, golden fries are made from a sweet batter and are perfect for dipping in rich chocolate syrup. They are a fun and indulgent treat that can be enjoyed on their own or as a dessert.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

250 g	All-Purpose Flour
50 g	Granulated Sugar
2 tsp	Baking Powder
1 tsp	Salt

250 ml	Milk
1 tsp	Vanilla Extract
500 ml	Vegetable Oil
50 g	Powdered Sugar
100 g	chocolate syrup

Directions

Step 1

In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stirring

Add the milk and vanilla extract to the dry ingredients and stir until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Frying

Heat the vegetable oil in a deep fryer or large pot to 375°F (190°C).

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Transfer the batter to a piping bag fitted with a star tip.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Cutting

Pipe the batter into the hot oil in long, thin strips, cutting the batter with scissors as you go to create fries.

Prep Time: 0 mins

Cook Time: 2 mins

Step 6

Frying

Fry the funnel cake fries until golden brown and crispy, about 2 minutes per side.

Prep Time: 0 mins

Cook Time: 4 mins

Step 7

Remove the fries from the oil and drain on paper towels.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Sprinkling

Sprinkle the funnel cake fries with powdered sugar.

Prep Time: 0 mins

Cook Time: 0 mins

Step 9

Serve the funnel cake fries with chocolate syrup for dipping.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 20 g

Protein: 5 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	1 g	2.63%	4%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	5 g	22.73%	29.41%
Fat	20 g	71.43%	80%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	10 mg	1%	1%
Iron	8 mg	100%	44.44%
Potassium	100 mg	2.94%	3.85%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Halloween

Back to School

Picnic

Game Day

Course

Snacks

Desserts

Sauces & Dressings

Breads

Cultural

Christmas

Cost

Under \$10

\$10 to \$20

\$20 to \$30

\$30 to \$40

\$40 to \$50

Over \$50

Demographics

Kids Friendly

Senior Friendly

Teen Friendly

Meal Type

Snack

Lunch

Supper

Difficulty Level

Easy

Visit our website: healthdor.com