

# FUNNEL CAKE



# ON THE MENU SERVING SUGGESTIONS...

## BREAKFAST!

A unique alternative to pancakes, french toast or danish. Create a one of a kind Funnel Benedict with poached eggs, canadian bacon and topped with Hollandaise sauce.



## DESSERTS!

Let our funnel cake be your blank pastry canvas. Top with ice cream or frozen yogurt, serve with chocolate sauce or hot fudge. Add fun to your menu by creating your own signature dessert.



## PREPARATION!

### OVEN

- Remove frozen product from case
- Lay each funnel cake flat on tray evenly spaced
- Place tray in oven at 450° F for 3-4 minutes\*
- Sprinkle with confectioner's sugar or any other topping

\* Oven temps may vary

### FRYER

- Remove frozen product from case
- Place individual funnel cakes in fryer
- Fry at 375°F for 40 seconds\*
- Sprinkle with confectioner's sugar or any other topping

\* Fryer temps may vary

### Serving Suggestions

- Drizzle diagonally across plate with either chocolate syrup, caramel or raspberry sauce
- Place funnel cake in center of plate
- Top or serve with additional syrups or sauces, ice cream or whip cream and/or fruit



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