



**Nora Mill Granary**  
7107 South Main Street  
Helen, GA 30545

706-878-2375  
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## Funnel Cake Recipes

### Nora Mill Funnel Cake Mix

Easy Fruit Cobbler • Waffle Delight • Funnel Cakes • Fried Pies



## Funnel Cake Mix

*Just Add Water*

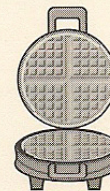
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## Easy Fruit Cobbler

1/2 Cup melted butter  
1/2 Cup milk  
2 Cups Nora Mill Funnel Cake Mix  
3/4 Cup water  
1 can prepared pie filling (cherry, peach, apple or blueberry)  
9" glass baking dish

Melt butter and pour into the bottom of baking dish. Mix milk, water and Nora Mill Funnel Cake Mix into a smooth batter. Pour batter into melted butter in dish. In the center of this poured mixture, add 1 can of your favorite pie filling. Bake at 350° F for 30 minutes. Top with whipped cream or ice cream.



## Waffle Delight

4 parts Nora Mill Funnel Cake Mix  
3 parts cold water

Stir until smooth and pour into a hot, well greased waffle iron. Serve with your favorite syrup.





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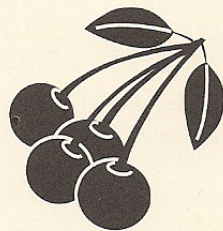
### Nora Mill Funnel Cake Mix

(continued)

#### Mrs. Helen Wagner's Funnel Cakes

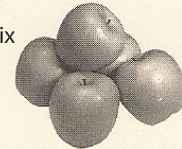
2 Cups Nora Mill Funnel Cake Mix  
1 Cup water  
Vegetable oil  
Powdered sugar  
Large skillet  
8 oz. funnel  
2 Spatulas

Add 1 cup water to 2 cups Nora Mill Funnel Cake Mix and stir until smooth. Heat oil in a deep skillet to 375° F. Pour batter into a funnel, holding finger under funnel until ready to pour. Holding funnel about 2 inches from hot oil, let batter pour out, shaking funnel gently and moving in a slow circular motion. A lattice design is a popular method of forming a funnel cake. Brown evenly 45 seconds on the first side, and 30 seconds on the second side. Remove funnel cake with 2 spatulas and drain on paper towels. Sprinkle with powdered sugar and top with your favorite fruit or canned pie filling.



#### Pennsylvania Dutch Fried Pies

Firm peaches or apples, cut into wedges  
OR  
Dried apricots (whole or pieces)  
4 parts Nora Mill Funnel Cake Mix  
3 parts cold water  
Sugar/cinnamon mixture  
Vegetable oil (1" deep)



Dip fruit wedges into thick batter. Release into 350° F hot vegetable oil, browning evenly. Remove, drain and roll into sugar/cinnamon mixture.

**INGREDIENTS:** Wheat flour, non-fat milk solids, sugar, dried whole eggs, salt and leavening.

To maintain the flavor and nutritive qualities of whole grains, they should be kept in airtight containers in the refrigerator or freezer.

