



Christmas Bites in a Hurry

My First Funnel Cake Fiasco

I tried making a funnel cake once. It was a giant mess. The batter went everywhere but the pan. I still laugh at that.

These mini bites are my answer. All the fun, none of the fuss. They are little puffs of joy. Have you ever had a kitchen disaster turn into a happy accident?

Why Simple Batter Matters

Let's talk about the batter. It is just eggs, milk, and flour. You whisk it until it's smooth. Doesn't that smell amazing with the vanilla?

Getting it smooth is the secret. No lumps means light, fluffy bites. This

matters because good food doesn't need to be complicated. Simple ingredients can make the coziest treats.

The Sizzle Test

Now, for the hot oil. You don't need a fancy thermometer. Drop a tiny bit of batter in. If it sizzles and floats up, you're ready.

Fun fact: This is called the "sizzle test." My grandma taught me that. Don't crowd the pan. Give each bite room to dance. Do you prefer using kitchen tools or old-fashioned tests like this?

A Cloud of Sugar

Let them cool just a bit on paper towels. Then, the best part. Shower them with powdered sugar. It looks like a sweet snow fell on your plate.

This matters because eating starts with your eyes. A pretty treat just tastes happier. I love to serve them warm. The sugar melts a little on your fingers.

Make It Your Own

These bites are a blank canvas. Dip them in chocolate syrup. Try berry jam or maple glaze. For breakfast, add some fruit on the side.

You can even use gluten-free flour. It works just the same. What's your dream dip? I'd love to hear your ideas. Share them with me.

Ingredients:

Ingredient	Amount	Notes
Large eggs	2	
Whole milk	1 cup	
Vanilla extract	1 teaspoon	
All-purpose flour	1 ¾ cups	For gluten-free, use a 1:1 gluten-free baking flour blend with xanthan gum.
Granulated sugar	1 tablespoon	
Baking powder	1 teaspoon	
Salt	¼ teaspoon	
Neutral oil (e.g., vegetable, canola)	For frying	Heat about ¾ inch in skillet to 375°F (190°C).
Powdered sugar	For dusting (to taste)	



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Instructions

Step 1: Let's make our batter. Crack two eggs into a big bowl. Whisk them until they get a little foamy. Pour in the milk and vanilla. Doesn't that smell amazing? Give it another good whisk. (A tip: use room-temperature eggs. They mix so much better!)

See also Citrus Snowflake Christmas Cookies

Step 2: Now, add the dry stuff. Sift your flour, sugar, baking powder, and salt right into the bowl. Whisk it all together as you go. You want a smooth, pourable batter. It should look like thick pancake mix. No lumps allowed!

Step 3: Time to heat the oil. Pour about $\frac{3}{4}$ inch of oil into a deep pan. Heat it on medium. You can test it with a tiny drip of batter. If it sizzles and floats right up, you're ready. What does a ready oil drop do? Share below!

Step 4: Let's fry our bites. Use a small spoon to drop batter into the oil. Don't crowd the pan. Fry until the bottom is golden, about 1-2 minutes. Then, carefully flip each one. I still laugh at that first time I tried to flip with my fingers. Use a slotted spoon!

Step 5: Almost done! Lift the golden bites onto a paper towel. This soaks up extra oil. Let them cool just a minute. Then, dust them with powdered sugar like a little snowstorm. (A hard-learned tip: dust them while warm. The sugar sticks in a lovely way.)

Creative Twists

These little bites are a perfect blank canvas. You can make them new every time. Try adding a pinch of cinnamon to the batter for a warm hug. Or, mix a teaspoon of lemon zest in for a sunny surprise. For a real treat, roll the warm bites in cinnamon sugar instead of powdered sugar. Which one would you try first? Comment below!

Serving & Pairing Ideas

Serve these bites warm in a big bowl. They are wonderful with a small dish of chocolate sauce for dipping. For a festive plate, add some bright red berries on the side. A mug of rich hot chocolate is the perfect non-alcoholic partner. For the grown-ups, a small glass of sweet cream sherry is a lovely match. Which would you choose tonight?

See also Festive Burgundy Beef Roast



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Keeping Your Christmas Bites Merry and Bright

Let's talk about keeping these treats tasty. First, they are best fresh and warm. But you can make them ahead.

Cool them completely first. Then store them in a sealed container. They will stay good on the counter for two days. For the freezer, lay them on a baking sheet. Once frozen, pop them into a bag.

I once froze a whole batch for my grandson's surprise visit. We reheated them in the toaster oven. They were perfect with a fresh dusting of sugar.

Batch cooking saves your holiday energy. You can focus on your guests instead. It means more time for stories and laughter.

Have you ever tried storing it this way? Share below!

Little Hiccups and How to Fix Them

Even grandmas have kitchen hiccups. Your batter might be too thick. Just add a splash more milk. It should pour like heavy cream.

The oil temperature is very important. If it's too cool, the bites soak up oil. If it's too hot, they brown too fast. I remember when mine came out soggy. My oil wasn't hot enough.

Getting the temperature right gives you a crisp outside. It also makes a soft, fluffy inside. This builds your cooking confidence. You learn to trust your senses.

Finally, do not crowd the pan. Give each bite some space to swim. This lets them cook evenly all around.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes! Use a 1-to-1 gluten-free flour blend. It works perfectly. No other changes are needed.

Q: Can I make the batter ahead?

A: You can mix it 2 hours before. Keep it covered in the fridge. Give it a quick stir before using.

Q: What if I don't have vanilla?

A: You can skip it. A pinch of cinnamon or nutmeg is nice too. *Fun fact: Vanilla was once a rare treasure, more valuable than silver!

Q: Can I double the recipe?

See also Roasted Squash and Apple Holiday Feast

A: Absolutely. Just use a bigger bowl. Fry in batches so you don't crowd the pan.

Q: Any fun serving ideas?

A: Try dips like chocolate syrup or raspberry jam. For breakfast, serve with fruit and bacon.

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little bites. They always fill my kitchen with happy noise. Cooking is about sharing joy and making memories.

I would love to hear about your cooking adventure. Tell me about your family's favorite holiday treat.

Have you tried this recipe? Let me know how it went in the comments below.

Happy cooking!

—Elowen Thorn.



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Christmas Bites in a Hurry

Author: Elowen Thorn

Cooking Method:[Frying](#)

Cuisine:[American](#)

Courses:[Dessert Snack](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time:

Total time: 25 minutes

Servings: 4 servings

Calories: **280 kcal**

Best Season:**Summer**

Description

Mini Funnel Bites

Ingredients

- 2 large eggs
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 1 ¾ cups all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- Neutral oil for frying such as vegetable or canola oil
- Powdered sugar for dusting (to taste)

Instructions

1. In a large mixing bowl, beat the eggs thoroughly until foamy. Add the milk and vanilla extract and whisk until well combined.
2. Gradually sift in the flour, sugar, baking powder, and salt. Whisk continuously until a smooth and lump-free batter forms. The mixture should have a pourable consistency, similar to pancake batter.
3. In a large, heavy-bottomed skillet, heat approximately ¾ inch of oil over medium heat. Bring the oil to a temperature of 375°F (190°C), using a thermometer for accuracy. Alternatively, test with a small drop of batter—if it sizzles and rises, the oil is ready.
4. Using a small cookie scoop or spoon, gently drop small portions of the batter into the hot oil, taking care not to overcrowd the pan. Fry until the bottoms are golden brown, approximately 1-2 minutes. Carefully flip each piece and fry the second side until evenly golden.
5. Transfer the cooked funnel bites to a plate lined with paper towels to remove excess oil. Allow to cool slightly before dusting

generously with powdered sugar.

Notes

To make this recipe gluten-free, substitute the all-purpose flour with a 1:1 gluten-free baking flour blend that includes xanthan gum for structure. No additional changes are required. Fry and serve as directed.

Keywords:Funnel Cake, Christmas, Bites, Dessert, Fried Dough