

# What's Cooking?

## Disney Dining

By Jan Napier

A vacation to Disney World is still, in my opinion, a must do. Take your kids if you've got them, but if not, go anyway! We have been there three times, twice with the kids and once (much to their chagrine) without.

While Disney World may not be a foodie's destination there are meal memories to be made and amongst my best are: eating baguettes in the French courtyard, dining in the Norway pavilion, a splendid meal at Cinderella's Royal Table (my favourite fairy tale), chocolate-covered Mickey Mouse-shaped ice cream on a stick, and chowing down on fish and chips at the Rose and Crown pub while watching that fantastic light show "Illuminations." But my ultimate food discovery was while spending a hot day in a cool water park, Blizzard Beach, where we chanced upon a little cart selling funnel cakes. Hot, heavily sugar coated donut-like gigantic madness. Because of their enormous size we purchased one to share, but after we helped out the vendor by making change for him he gave us a complimentary second one. What a treat!

Once home, we just had to find a comparable recipe and here it is. The first time that we made them was around Easter and since then we have made it an annual Easter tradition to cook up a decadent batch. I've tried making it with a funnel, but personally I find it simpler to control the



Funnel cake. Credit: Jan Napier.

batter by piping it out of a plastic bag with one end snipped off. And making them smaller is certainly an option if you'd sooner make it a reasonable snack instead of a meal!

A day in Animal Kingdom was another trip highlight and I long to return but in the meantime I'll savour a sip of African summer with a cool glass of Jungle Juice.

And if a splash of coconut rum finds its way into my tumbler that would be quite all right.

If you're longing to dish up your favourite bit of Disney you may be lucky enough to find the recipe here: <http://allears.net/din/rec.htm>

### Funnel Cakes

1 1/3 cups flour  
1/4 tsp salt  
1/2 tsp baking soda  
2 Tbs sugar  
3/4 tsp baking powder  
1 egg, beaten  
2/3 cup milk  
vegetable oil, for deep frying  
icing sugar

Combine dry ingredients in a large bowl. In another bowl, beat together egg and milk. Add to the dry ingredients and whisk together until smooth.

Into a deep saucepan or deep fryer, put vegetable oil to a depth of about one inch. Heat to 375°F. Place the batter in a Ziploc bag and carefully cut about one quarter inch off of one corner. (You might need to play with the size of the hole. Start small and you can always cut it bigger.) Squeeze batter onto the hot oil forming a large squiggly mass. Fry until golden brown about one minute on each side. Drain on paper toweling. Sprinkle generously with icing sugar. Serve hot. Repeat making one cake at a time until the batter is used up.

### Animal Kingdom Jungle Juice

Combine the following:

1 part pineapple juice  
1 part mango juice  
2 parts orange juice  
2 parts lemonade.  
Coconut rum (optional)

**Why Pay Retail?**

20 YEARS EXPERIENCE  
WHOLESALE DIRECT  
BUY DIRECT AND SAVE

# HOT TUB UNIVERSE LTD

3 Holland Road, Fletchers Lake, NS | T 902.576.5115 | C 902.401.7865  
[www.hottubuniverse.ca](http://www.hottubuniverse.ca)