

# Apple Pie "Funnel Cake" (No-Fry State Fair Treat)

## Ingredients (Per Serving)

- 1 cup pound cake, cut into bite-sized cubes
- ½ cup apple pie filling
- 2–3 tablespoons whipped topping
- 1 tablespoon caramel sauce
- Powdered sugar, for dusting
- Cinnamon (optional)

## Directions

1. **Create the Funnel Cake Base**
  - Spread the pound cake cubes onto a dessert plate in a circular shape, leaving a slight opening in the center, similar to a traditional funnel cake.
2. **Add the Apple Topping**
  - Spoon the apple pie filling evenly over the cake cubes.
3. **Top with Whipped Cream**
  - Place a generous dollop of whipped topping in the center.
4. **Add the Finishing Touches**
  - Drizzle caramel sauce over the entire dessert.
  - Dust generously with powdered sugar.
  - Sprinkle lightly with cinnamon if desired.
5. **Serve and Enjoy**
  - Eat immediately with a fork.

## Activity Notes

- **Prep Time:** 5–10 minutes
- **Activity Time:** 10–15 minutes
- **Difficulty Level:** Easy
- **Cooking Required:** None