





## LOCAL FAVORITE

## Funnel Cake Emporium

& ICE CREAM PARLOR began as the first funnel cake stand at Six Flags Over Georgia. Now located in a converted alley in Stone Mountain Village, the shop is owned by Derrick and Andrial Brooks, who run it with their three young daughters.

"I worked at Six Flags in 1985, which is where I had my first funnel cake and became addicted," says Andrial.

Today the Funnel Cake Emporium is famous for the ultrarich, golden-brown pastries first made 200 years ago by Amish settlers. The cakes are made from an all-natural Pennsylvania Dutch recipe passed down from Volmary's father, who is from the Netherlands, and are much creamier than those found at carnivals, he explains. Priced from \$3.50 to \$4.95, the cakes can be topped with the traditional powdered sugar or drenched in Belgian chocolate, Bavarian cream, fruit, or ice cream.

"The cakes are delicious—which is what I attribute my extra twenty pounds to," says Stone Mountain resident Marcia Richardson, who admits to stopping in every weekend for the Belgian chocolate funnel cake. But first, she looks to see if Fred is outside. He's the big, gray teddy bear wearing a floppy black hat and a blue apron that reads, "Gimmie a funnel cake and nobody gets hurt!" When Fred's outside, the shop is open.

Says Andrial, "It reminds me of Cheers, except we sell funnel cakes and ice cream." —CIARA WALKER

Funnel Cake Emporium & Ice Cream Parlor, 975½ Main Street, Stone Mountain, 404-803-4367, call for hours; cash only



The sign above tells customers exactly what they're getting at the Funnel Cake Emporium. At top, owner Derrick Brooks with his daughter, Jasmine, fourteen, who hopes to become a chef.