



# ZEPPOLE, ITALIAN DESSERT PASTRY

 35 minutes

 Serves 8 - 10

*Meal Difficulty*



## COOKING DIRECTIONS

---

- 1** Pre-heat vegetable oil to 350 degrees in a 12" iron skillet.
- 2** Combine the wet ingredients. In a separate bowl sift together the dry ingredients. Using a rubber spatula, stir the wet into the dry until fully combined and a thick batter is formed without any dry flour remaining. Let the batter rest for 10 minutes in the refrigerator before using.
- 3** Using a 1 oz ice cream scoop (or a spoon), scoop small dollops of dough into the preheated oil. Fry until golden brown, rotating often, until a cake tester comes out clean.
- 4** Drain on to paper towels. Dust with a generous amount of powdered sugar. Serve with your favorite condiment, such as preserves, jelly, or jam. At melfi's we serve with Luxardo Cherries. Enjoy.

## INGREDIENTS

---

1.5 c all purpose flour

1 tbsp baking powder

1 tbsp granulated sugar

1 tiny pinch of salt

3 eggs, beaten

12 oz whole milk ricotta cheese

1/2 tsp vanilla extract

powdered sugar for dusting, as needed