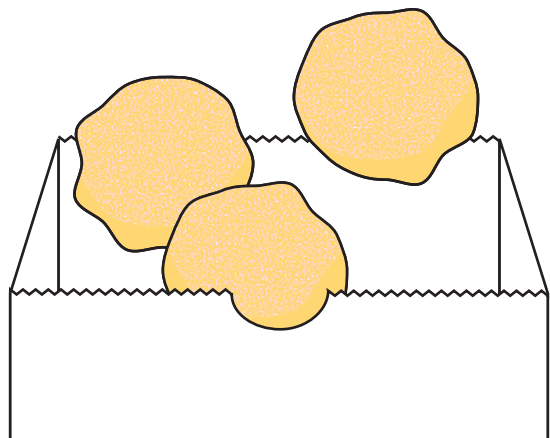


Make Italian Zeppoles



Zeppoles (also spelled *zeppolis*) is Italian bread dough that is fried then covered with powdered sugar and cinnamon. They are also known as St. Joseph's Day cakes. You can find many variations of *zeppoles*, including some that are filled with custard, ricotta cheese, or are savory and salted rather than sweet. Here's one *zeppole* recipe to try.

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 package of instant yeast
- 1 cup warm water
- 3 eggs
- 6 cups vegetable oil (for frying)
- powdered sugar
- Optional: ground cinnamon (for extra flavor)

Short Cut: Instead of making your own dough, use store-bought pizza dough or canned biscuit dough.

Instructions

1. Mix flour and salt in large bowl.
2. Empty the yeast package into another large bowl. Slowly add warm water until yeast dissolves.
3. When you see some bubbles in the yeast, add the mixed flour and salt.
4. Add three eggs. Mix altogether, then cover the bowl with a damp towel and set it in a warm place.
5. After about 20 minutes, check to see if the dough has risen. Mix again and let rise for another 20 minutes.
6. In a deep saucepan, heat the vegetable oil to medium heat.
7. Add the dough by spoonfuls (about two golf balls). You may want to experiment with a small batch first to make sure the oil is not too hot.
8. Remove when *zeppoles* are golden brown and place on paper towels to absorb excess oil.
9. Shake warm *zeppoles* in a paper bag with powdered sugar. Enjoy!