

ZEPPOLE

INGREDIENTS

1 CUP RICOTTA
1 EGG
1 TEASPOON ORANGE ZEST
1 CUP AP FLOUR
1 TEASPOON BAKING POWDER
1 TEASPOON SUGAR
1/4 TEASPOON KOSHER SALT
VEGETABLE OIL FOR FRYING
1 TEASPOON CINNAMON
1/2 CUP GRANULATED SUGAR



TEMP, TIME & SERVINGS

OIL TEMP 375°
PREP TIME 10 MINUTES
ABOUT 30 ZEPPOLE

HERE'S HOW

- 1 COMBINE RICOTTA, EGG, ORANGE ZEST. MIX UNTIL SMOOTH, ADD FLOUR, BAKING POWDER, SUGAR AND SALT TO FORM SOFT DOUGH.
- 2 HEAT 3" OIL IN SAUCEPAN TO 375°. DROP ROUNDED TEASPOONS OF DOUGH INTO OIL. ZEPPOLE WILL FLIP WHEN FIRST SIDE IS BROWNED. COOK UNTIL GOLDEN. COOK IN SMALL BATCHES.
- 3 DRAIN ON PAPER TOWEL, ROLL IN CONFECTIONERS' SUGAR OR CINNAMON SUGAR MADE BY COMBINING 1 TEASPOON OF CINNAMON WITH 1/2 CUP OF GRANULATED SUGAR.

CarolEgbert.com

MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN