



Fried Almond Fritters

Ingredients

Flour (1 ½ cups)	Grappa alcohol (2 tbsp)
Sugar (1/4 cup)	Baking powder (2 tsp)
Powdered sugar (1/4 cup)	Nutmeg
2 eggs	Lemon zest (1 tsp) and orange zest (1 tsp)
Butter (3 tbsp)	Salt (Just a pinch-only if you use unsalted butter)
Almonds (1/3 cup)	
Almond extract (1 tsp)	
Vanilla (1 tsp)	

How to Prepare

Mix all dry ingredients into a bowl with a strainer and shake to make sure you don't get clumps. Next, in a pan melt butter. Then, crack eggs into a glass dish and mix. Then, add a well to the dry ingredients and add the eggs, butter, almond extract, vanilla extract, the grappa alcohol, and the orange and lemon zest. Next, finely chop the almonds and add them to the mix. In a cast iron pot add about an inch and a half to two inches of vegetable oil to a boil. Next, wrap dough in saran wrap and let it sit for about thirty minutes. Then, cut dough in half and roll into a log. Cut into about an inch-sized ball. Place fritters in the oil until golden brown and fully cooked inside. Place on a baking sheet to cool. When they cool down a little, sprinkle the powdered sugar on top, turn fritters and add a little more powdered sugar. Enjoy!

Bon Appétit!