



Struffoli - Italian Honey Balls



Ingredients

Baking powder (2 tsp.)	Flour (4 cups)
Unsalted butter ($\frac{1}{2}$ cup – melted)	Lemon ($\frac{1}{2}$ - juiced)
Honey (1 – $1 \frac{1}{2}$ cups – warmed)	Eggs (6)
Ground almonds and walnuts ($\frac{1}{2}$ cup)	Sugar (1 cup)
Golden olive oil (for frying)	Lemon ($\frac{1}{2}$ - zested)
Salt (just a pinch)	Sprinkles

How to Prepare

- 1). Mix the flour, sugar, baking powder and a pinch of salt together.
- 2). In a separate bowl, whisk the eggs.
- 3). Add the eggs to the flour mixture. Stir.
- 4). Add in the lemon juice, lemon zest, vanilla and butter.
- 5). Mix all of the ingredients together until a dough has formed and all of the ingredients are incorporated.
- 6). Roll into a roll (snake-form) and cut into small pieces.
- 7). Roll the small pieces into balls.
- 8). In a deep pot, heat the oil to 375 degrees.
- 9). Fry the dough balls until all of the sides are lightly browned.
- 10). Once the dough is lightly browned, remove it from the oil and set on a wire rack.
- 11). Place the fried dough in a large bowl.
- 12). Drizzle warm honey and the grounds nuts over the dough balls.
 - a. Gently stir to coat all sides with honey.

Bon Appétit!



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How to Prepare

- 13). Once all the balls are covered with honey and nuts, place on a large platter and form into a wreath shape.
- 14). Coat with sprinkle if desired. Enjoy!

Bon Appétit!