



Pumpkin Zeppole

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

As in virtually every other pumpkin dessert I think using pure canned pumpkin will give you the best results it has more concentrated flavor than freshly roasted pumpkin These light not too sweet Italian doughnuts were adapted from a recipe by my old friend Jennifer Perillo I usually toss these in cinnamon sugar when they're still slightly warm

Ingredients

- 1 ½ cups all-purpose flour - 1 ½ teaspoons baking powder - ½ teaspoon fine salt - ½ teaspoon ground cinnamon - ½ teaspoon freshly grated nutmeg - 8 ounces fresh ricotta cheese
- well drained - ½ cup pumpkin puree - 2 tablespoons pumpkin puree - ¼ cup white sugar - 2 large eggs - 1 teaspoon vanilla extract - Canola oil
- for frying

Instructions

1. Whisk flour
2. baking powder
3. salt
4. cinnamon
5. and nutmeg together in a bowl. Whisk ricotta
6. 1/2 cup plus 2 tablespoons pumpkin puree
7. sugar
8. eggs
9. and vanilla together in a separate mixing bowl until smooth. Pour mixture into dry ingredients. Mix together until mixture becomes a loose batter. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Use one spoon to scoop out a heaping tablespoon of dough and a second spoon to carefully push dough into hot oil. Fry in batches for about 1 minute. If zeppole don't turn over by themselves after 1 minute
10. gently turn each with a strainer to brown on the other side
11. about 1 more minute. Remove with a strainer and drain on cooling rack.