

Zeppole

Jacob · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

35

Description

Zeppole are Italian donuts made with ricotta cheese that are traditionally served warm in paper bags with lots of confectioners sugar at Italian festivals or carnivals

Ingredients

- - 2 quarts vegetable oil for frying - 1 cup all-purpose flour - 2 teaspoons baking powder - 1 ½ teaspoons white sugar - 1 pinch salt - 2 large eggs
- beaten - 1 cup ricotta cheese - ¼ teaspoon vanilla extract - ½ cup confectioners' sugar for dusting

Instructions

1. Heat oil in a deep fryer to 375 degrees F (190 degrees C). Combine flour
2. baking powder
3. sugar
4. and salt in a medium saucepan. Stir in eggs
5. ricotta cheese
6. and vanilla. Mix gently over low heat until combined. Batter will be sticky. Drop by tablespoons into the hot oil a few at a time. Zeppole will turn over by themselves. Fry until golden brown
7. about 3 or 4 minutes. Drain in a paper sack and dust with confectioners' sugar. Serve warm. Editor's Note:
We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking.
The exact amount may vary depending on cook time and temperature
8. ingredient density
9. and the specific type of oil used.