



# Sparkle Kitchen

## Struffoli

### Ingredients

- 1 3/4 cup flour (plus a little extra for flouring a cutting board)
- 4 eggs
- 1 lemon (zest and juice)
- 1 orange (zest and juice)
- 1 teaspoon lemoncello, Grand Marnier, or vanilla (use what you have on hand)
- pinch of salt
- oil for frying
- 1 cup honey
- powdered sugar or sprinkles

### Directions

In the bowl of a stand mixer, combine flour, eggs, citrus zest, lemoncello, and salt to make a stiff dough. Allow the mixer to run until the dough becomes too stiff (just a minute or two), then turn the dough onto a floured cutting board and knead by hand for a few more minutes. Wrap the dough and allow it to rest in the refrigerator for half an hour.

Find a skillet or dutch-oven with high sides, and fill it with 2-3 inches of frying oil. Being careful to keep kids and pets a safe distance away, heat the oil to 375 degrees Fahrenheit. You will probably have to continually adjust the heat to keep the oil close to that temperature.

As the oil is heating, roll the dough into tiny balls, each about the size of a quarter. Working in batches, fry the balls until they're golden brown on all sides, and remove them to a draining rack or paper towel lined plate while you finish frying the rest.

When all of the struffoli are cooked, add the honey and citrus juice to a large sauce pan. Heat gently until the honey is quite thin, then turn off the heat. Add the struffoli and stir gently to coat. Arrange the struffoli on a tray—a pyramid is a traditional shape—and dust with powdered sugar or sprinkles.

Enjoy!