

## **Deep Fryer Italian Zeppole**

Diana Buchannan uploaded a file.

2-1/2 cups all purpose flour

1/8 tsp. salt

2-1/2 cups water

1/2 cup white wine

olive oil

1 Tbs. ground cinnamon

1 cup sugar

Sift flour and salt together in a bowl and set aside. Combine water and wine in a saucepan over medium high heat. Do not boil. When bubbles appear on the bottom of the pan, add flour mixture all at once. Stir constantly with a wooden spoon until dough comes together into a ball. Transfer to a lightly oiled work surface. Pound with a rolling pin about 10 minutes, until smooth. Roll dough into strips about 1/2 inch around. Cut into 8 inch lengths and pinch ends together to make rings. Heat oil in an electric deep fryer to 375°F. Without overcrowding, deep fry 2-3 pieces at a time 3-4 minutes until golden, pricking each one with a skewer as it fries. Drain on absorbent paper. Combine cinnamon and sugar in a bowl. Dip zeppole in sugar mixture while still hot.