

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Mary's Ricotta Zeppole's

### Ingredients:

- 6 cups of frying oil
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1 pinch of salt
- 2 beaten eggs
- 1 cup ricotta
- ¼ teaspoon vanilla extract
- ½ cup powdered confectionary sugar

### Directions:

1. In a medium bowl, mix the eggs, Ricotta, and vanilla extract until thoroughly blended.
2. In a separate bowl, whisk together the flour, salt, and baking powder.
3. Slowly add the flour mixture to the egg mixture until blended.
4. Heat the oil.
5. Roll the dough into little balls using a teaspoon and drop them into the hot oil. Using a slotted spoon to turn encourages even browning. Remove when golden brown and place in a paper-towel-lined bowl to absorb excess oil.
6. Dust with lots of powdered sugar.

