

Italian Christmas Struffoli
By Donna Salvatoriello Walsifer

Yield: fill one 9-inch foil pie pan

Ingredients

2 cups all-purpose flour
3 eggs
1/2 tsp. baking powder
1 tbsp. vanilla.

Directions

Mix all ingredients in a bowl; shape into ball. Wrap ball in plastic wrap and let rest for one hour on counter. Using a bench scraper or chef's knife, cut ball into six pieces; roll into logs. Cut logs into 3/4" pieces.

In a large cast-iron skillet add vegetable oil, enough to shallow fry dough balls (about 1/2 inch). Check to see if oil is hot enough by placing one dough ball in pan; if it sizzles around the edges, oil is ready. Fry dough balls until golden brown on both sides.

Remove from pan and drain on paper towel lined platter. In a large pot, add honey and heat over medium high heat until honey becomes loose. Add dough balls in batches; mix to cover completely. Remove from pot and place on a rimmed dish or foil pie pan. Decorate with nonpareil candies.