

# Strufoli

Serves 6

*This recipe comes from Jennifer Pellegrino, the daughter of my cousins Tommy and Deborah. Jennifer was taught to cook by her mom and her grandmother. They are all terrific cooks. Jennifer is now a marketing executive at Clorox, but she still likes to get in front of the stove and help her mom prepare food for friends and family. At Christmastime, my wife and I always look forward to the beautiful plate of strufoli she brings to my home.*

4 cups all-purpose flour  
1 ¼ teaspoons baking powder  
4 large eggs  
1 teaspoon vanilla extract  
¾ cup sugar

1 stick butter, at room temperature  
6 cups vegetable oil  
1 cup honey  
Sprinkles

Mix the flour and baking powder in a medium bowl. In a larger bowl, add the eggs, vanilla, sugar, and butter and mix to combine. Add the flour mixture, ½ cup at a time, to the wet ingredients, mixing with your hands until it forms a dough. Continue to work until all the ingredients are completely incorporated.

Remove the dough from the bowl and knead it for a few minutes on a lightly floured surface until it is smooth. Cut off a piece of dough and roll it to resemble a ¼-inch-thick rope. Cut the dough into ¼-inch pieces. Repeat with the remaining dough.

Heat the oil to 375°F in a large, deep skillet or saucepan. Fry the dough in batches until lightly golden. Drain on paper towels.

Melt the honey in a small pot over low heat until it is thin and easy to pour. Mound the strufoli on a serving platter, drizzle with honey, and decorate with sprinkles.