



DIRECTIONS

- Place water, salt and butter in a medium saucepan over medium flame.
- As soon as it begins to boil, add the flour all at once while stirring constantly with a wooden spoon.
- Remove from heat as soon as a ball of dough forms.
- Allow the dough to cool off.
- Add one egg to the dough and stir until the entire egg has been absorbed by the dough.
- Continue with the rest of the eggs, one at a time, repeating the process above.
- You will end up with a sticky batter.
- Place batter in a piping bag with a star shaped tip.
- Pipe batter on a parchment paper lined cookie sheet.
- When piping, make sure to form a double layer ring shape.
- Space zeppole evenly on cookie sheet, leaving enough room to grow between them.
- Bake at 400 for 20 minutes.
- Reduce heat to 375 and bake 10 more minutes or until golden.
- Do not open oven during baking or zeppole will flatten!
- Use oven light to check baking progress.
- When zeppole are puffy and golden, shut off oven but do not remove them.
- Slightly open the oven door (about an inch) and stick a wooden spoon handle in the opening.
- That will allow the steam to gently escape without the zeppole being negatively affected by the cold air.
- Let the oven totally cool off before removing the cookie sheet.
- Once zeppole are cool, slice each in half horizontally.
- Fill with chilled Italian pastry cream and cover with top half.
- Place a maraschino cherry on each zeppola.
- Sprinkle with powdered sugar.
- Serve immediately or store them in refrigerator until ready to serve



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St. Joseph's Zeppole Version 1

INGREDIENTS

- 1 cup water (250 ml)
- 2 1/3 c flour (280 gr)
- Pinch of salt
- 1 1/4 sticks butter (150 gr), diced
- 5 eggs
- Filling::
- Italian Pastry Cream found on my website
- <https://www.nonnaantoinette.com/recipe/crema-pasticcera>



NONNA'S TIPS

- If you like your zeppole extra shiny, add a teaspoon of sugar to the water.
- Do not add eggs all at once! Make sure to follow the directions for one egg to be completely incorporated before adding the next.
- The zeppole dough is very delicate and does not like quick temperature changes while baking. Follow the directions of not opening the oven door and allow to cool off gradually after baking.