

STRUFFLI

(HONEY BALLS)

2 CUPS OF FLOUR

1/2 CUP SUGAR

1/2 CUP OIL

3 EGGS (BEATEN)

2 TBSP ANISETTE (OPTIONAL)

2 TBSP BAKING POWDER

2 TBSP VANILLA

SIFT ALL DRY INGREDIENTS

MIX OIL, EGGS, ANISETTE, VANILLA AND ADD TO
FLOUR

KNEAD UNTIL DOUGH CONSISTENCY

ROLL INTO LONG CORDS AND CUT INTO SMALL PIECES

DEEP FRY IN VERY HOT OIL

LET COOL THEN POUR WARM HONEY OVER AND ADD
COLORED SPRINKLES



GRANDMA
GIANNULLO
#3 SCHOOL

