

Farfallete Dolci

Yield: Makes about 6-7 dozen bows

Ingredients:

6 eggs
6 Tbs granulated sugar
3 cups flour
1 ½ tsp orange flavor
½ cup powdered sugar
¼ tsp salt
2 Tbs butter
1 tsp almond flavor
3 cups peanut oil

Beat eggs lightly, add granulated sugar, salt, and flavoring.

Blend thoroughly.

Put flour on a board and cut in the butter; then add the egg mixture. Knead until a smooth ball is formed. If dough is too soft, gradually add a little flour to make firm, but not hard.

Set aside for 30 minutes.

Cut dough into 4 equal pieces. Roll out on a well-floured board until wafer thin. With a pastry cutter, cut into strips, 6 inches long by ¾ inches wide. Tie each strip into individual bows.

Heat peanut oil in a deep saucepan. Drop in bows, a few at a time and fry about 3 minutes or until light brown. Drain on an absorbent paper towel.

While bows are still warm, sprinkle with powdered sugar.

Recipe courtesy of Lea Menegon.