



Datil Bee Italian Honey Balls (Struffoli)

Ingredients for the Dough:

- 2 ¼ cups flour, plus extra for dusting
- 1 lemon, zested
- ½ orange, zested (about 2 tsp)
- 3 Tbsp sugar
- ¼ tsp fine sea salt
- ¼ tsp baking powder
- 2 oz. unsalted butter, cut into pieces at room temperature
- 3 large eggs
- 1 tsp vanilla extract
- 3 Tbsp Grand Marnier or Orange Juice or Lemoncello (optional)
- Canola oil for frying

For the Toppings:

- 1 cup Datil Bee Awesome Sweet Hot Honey
- Rainbow Sprinkles (NonPareils)
- Silvered almonds, hazelnuts or walnuts (optional)
- Candied cherries or other candied fruit



Instructions:

1. In a food processor, pulse together flour, lemon zest, orange zest, sugar, salt and baking powder. Add the butter and pulse until the mixture resembles a coarse meal. Add the eggs, Grand Marnier (if using) and vanilla. Pulse until the mixture forms to a ball. Remove from food processor, place on a lightly floured surface, add 1 ½ tbs flour and knead together to form a soft dough. Cover the dough with plastic wrap or tea towel and let rest for 30 minutes.
2. Again place the dough on a lightly floured surface divide into 6-8 pieces and roll into thin ropes ½ inch in diameter. Cut into ½ inch cubes and roll each cube into a ball like a marble. Try to make them all the same size.
3. In a medium pot add 2-3 inches of oil and heat to 350°F add the struffoli (in batches) turning a couple of times and when golden drain on a paper towel lined plate and let drain.
4. While struffoli are cooling, in a large pan on medium heat, heat the honey, sugar, lemon; bring to boil. Cook for 1 minute stirring occasionally. Add the warm struffoli and nuts, mix to coat, let cool in pan for 2 minutes.
5. Form the honey balls into desired shape; dome, wreath or tree. Drizzle any remaining honey over the struffoli. Decorate with sprinkles and candied fruit. Let the finished struffoli sit until the honey solidifies (approximately 1 1/2 - 2 hours) and then serve. Enjoy!

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