

Struffoli (Italian Honey Balls)

Yield: 12 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-struffoli-recipe-mario-batali>

Ingredients:

- 3 cups all-purpose flour or Tipo 00, 420g spooned and leveled*
- 1/3 cup sugar
- 1/2 teaspoon baking powder
- 3 large eggs lightly beaten
- 1 Orange zest of one
- 2 tablespoons dark rum
- 4 tablespoons melted butter
- 1 pinch salt
- vegetable oil unchecked?, for frying
- 1 cup honey 300g
- sprinkles unchecked?

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 65 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 3 grams
8. Sodium: 95 milligrams
9. Sugar: 29 grams

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