

# Zeppole ( Italian Ricotta Doughnuts)

Yield: 6 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-yeast-donut-recipe>

## Ingredients:

- 3/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1 pinch salt
- 3 tablespoons granulated sugar
- 1 cup ricotta cheese Full fat
- 2 large eggs
- oil for Deep Frying, I use Grape seed
- powder sugar for dusting
- Nutella for Drizzling

## Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 90 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 6 grams
8. Sodium: 290 milligrams
9. Sugar: 12 grams

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