

The (neapolitan) Italian Struffoli

Yield: 3 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/real-italian-stroffoli-recipe>

Ingredients:

- 1 cup 00 flour
- 1 egg
- 1 3/16 tablespoons white sugar
- 1 3/4 tablespoons butter room temperature
- 3 tablespoons liquor limoncello
- 1/2 lemon organic
- salt
- 1 cup virgin olive oil extra-
- 4 3/4 tablespoons honey pure

Nutrition:

1. Calories: 1070 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 90 milligrams
4. Fat: 85 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 15 grams
8. Sodium: 330 milligrams
9. Sugar: 33 grams

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