



# Dough Zeppole



## INGREDIENTS:

- Pizza dough
- Canola oil

## DIRECTIONS:

- 1 Cut a ball of pizza dough into 10 pieces.
- 2 With your hands, form balls about 1 1/2 inches in diameter.
- 3 Allow to rise about 45 minutes.
- 4 Deep-fry in canola oil until cooked through and brown, 3 to 4 minutes.
- 5 drain on paper towels,
- 6 Sprinkle with powdered sugar.
- 7 Serve warm.