Classic Zeppole Italian Fried Doughnuts

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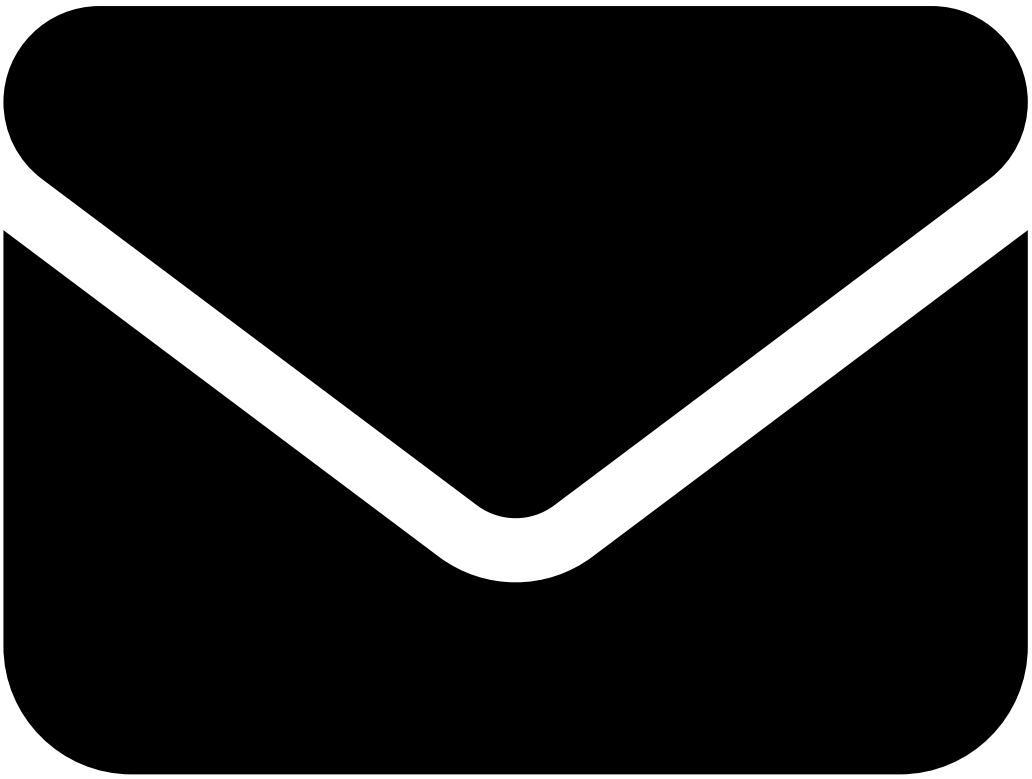




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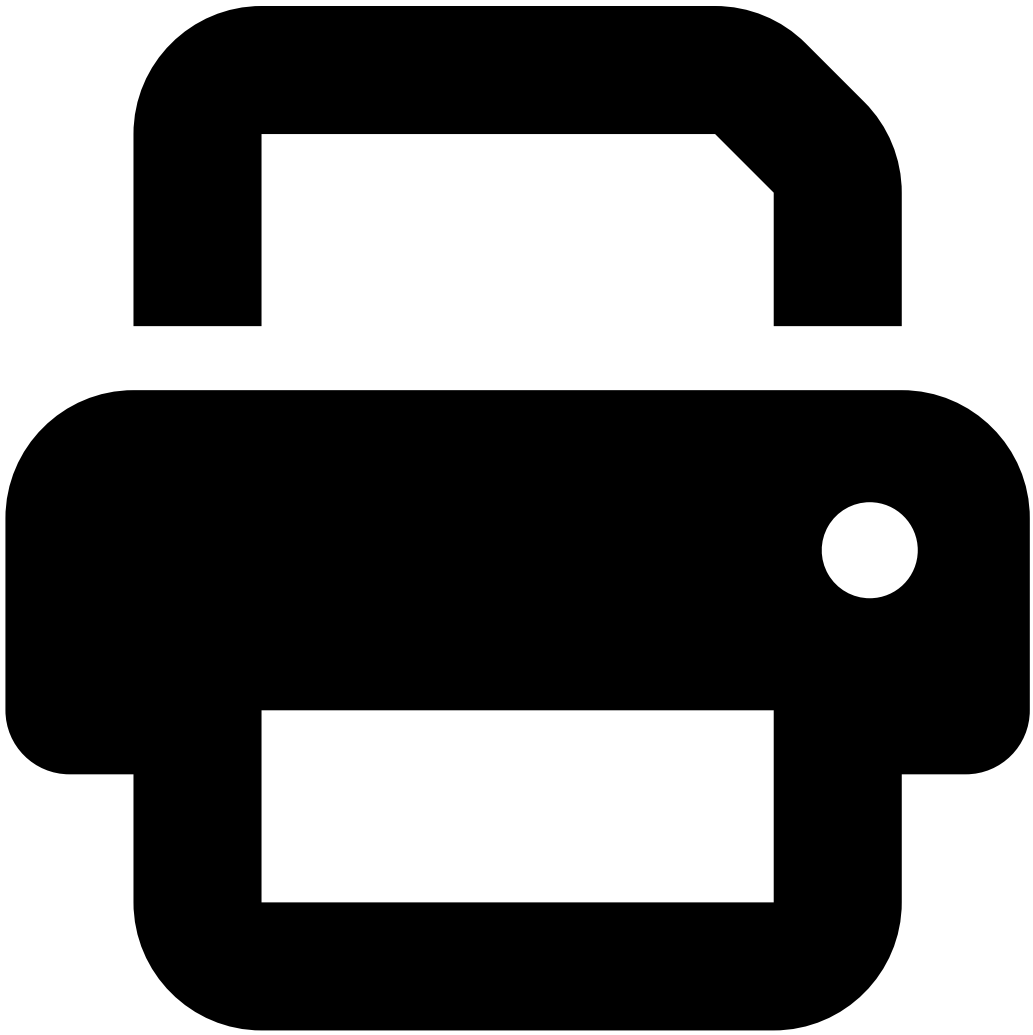

These **classic zeppole** are the ultimate Italian fried doughnuts – light, airy, and golden, with a delicate crisp outside and a soft, pillowy inside. Made from a choux-style dough (similar to cream puffs), they’re simple to make yet irresistibly nostalgic. Dusted with powdered sugar, they bring a taste of Italian celebrations and street fairs right to your kitchen. Perfect for dessert, breakfast, or anytime you crave something sweet and comforting.

Things to know about this Classic Zeppole Italian Fried Doughnut recipe

- Zeppole are best served **fresh and warm**, straight from the fryer.

- The dough is **choux-style**, similar to cream puffs, so it’s light and airy.
- You can shape them as **round balls** or **classic rings** using a piping bag.
- **Oil temperature matters**: keep it around 350°F (175°C) to ensure they puff up and cook evenly.
- Zeppole are **delicious on their own** with powdered sugar, or you can **fill them with pastry cream, custard, or ricotta** for a special treat.
- Leftovers can be **reheated in a 350°F oven** for a few minutes, but they’re always best fresh.

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Classic Zeppole are a beloved Italian fried doughnut, known for their light, airy texture and irresistible golden crust. These traditional Italian treats are made from a simple dough that fries up beautifully, then finished with a dusting of

powdered sugar or a touch of cinnamon sugar. Whether enjoyed for a holiday, family celebration, or a special Sunday treat, homemade zeppole bring the warmth and nostalgia of Italian pastry shops right to your kitchen.

- 1 cup **water**
- ½ cup milk
- 4 tbsp **unsalted butter**
- 2 tbsp **sugar**
- 1 lemon zest
- ¼ **teaspoon salt**
- 1 cup **all-purpose flour**
- 4 **large eggs**
- **Oil for frying** (vegetable or peanut)
- **Powdered sugar**, for dusting

1. **Heat the liquid**

   In a medium saucepan, combine **water, butter, sugar, lemon zest and salt**.Bring to a simmer over medium heat until the butter is fully melt

2. **Add the flour**

   Add the **flour all at once** and stir vigorously with a wooden spoon.Cook for **1–2 minutes**, until the dough pulls away from the sides and forms a smooth ball.(This cooks out the raw flour taste.)

3. **Cool the dough slightly**

   Transfer the dough to a mixing bowl and let it cool for **5 minutes** so it doesn’t cook the eggs.

4. **Add the eggs**

   Add the **eggs one at a time**, mixing well after each addition.The dough should become smooth, glossy, and pipeable – similar to cream puff dough.

5. **Heat the oil**

   In a deep pot, heat oil to **350°F (175°C)**.

6. **Form the zeppole**

   For round zeppole: Drop spoonful’s of dough directly into the oil.

   For ring-shaped zeppole: Pipe dough onto small parchment squares, then lower into the oil and peel off the paper.

7. **Fry until puffed and golden**

   Fry in batches for **3–4 minutes per side**, or until deeply golden and fully puffed.Make sure not to overcrowd the pan.

8. **Drain**

   Remove to a paper towel–lined tray to drain excess oil.

9. **Finish**

   Dust generously with **powdered sugar** and serve warm.

Dessert
Italian
Italian zeppole, fried Italian doughnuts,