

## Zeppoles

1 cup very warm water  
1 package Fleischmann's Dry Yeast (1/4 oz.)  
1-1/2 cups Aunt Jemima self-rising flour  
2 tsps. Sugar  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 tsp. cinnamon  
Powdered Sugar for finishing  
Vegetable Oil for frying

Mix warm water and yeast and set aside. Combine all other dry ingredients. With your hands, add to the yeast mixture until all flour is off the bottom of the mixing bowl.

Cover with a towel and let mixture stand for 2 hours. The mixture will increase in size and become very light in texture.

Preheat oil until it is very hot. Wet the tips of your fingers with water, grab some of the mixture and drop into the hot oil. Fry until golden brown. Drain on paper towel and cover with powdered sugar.

Makes two servings, about 8 to 10 zeppoles. Recipe can be doubled, tripled or quadrupled.

Mangia!