



INGREDIENTS

DRY INGREDIENTS

- 5 1/2 cups of AP flour
- 1 1/2 TSP of baking powder
- 1/2 TSP of kosher salt

WET INGREDIENTS

- 6 large eggs
- 1 cup of granulated sugar
- 1 TBSP of vanilla
- 1 TBSP of Fiore Di Sicilia
- ¾ cup of melted and cooled butter

GLAZE

- 3 cups of icing sugar
- 3 TBSP of water
- 1 TSP vanilla extract
- 2 TSP of Fiore Di Sicilia
- Zest of 1 lemon
- Juice of 1 lemon
- White food coloring



CUZZUPE CALABRESE

By Caterina Romano's kitchen

DIRECTIONS

1. Combine the flour, baking powder and salt. Mix and set aside.
2. In a stand mixer bowl fitted with a paddle, add the egg and gradually add the sugar and mix at low speed.
3. Add the vanilla, Fiore Di Sicilia and gradually add the melted and cooled butter.
4. Add the dry ingredients on tablespoon at a time until the dough forms.
5. Preheat oven to 350 DF.
6. Transfer the dough to the working surface (do not use any bench flour) and work the dough into a log. Cut into 8 portions (6.3 OZ each) forming them into a ball.
7. Work each ball of dough into a donut and place them on a baking tray lined with parchment paper.
8. Bake in oven for 20-25 minutes. Allow the cuzzupe to cool for 1 ½ hours before glazing them.
9. To make the icing, in a stand mixer bowl fitted with a whisk attachment, add the icing sugar, water, vanilla Fiore Di Sicilia, 2 drops of food coloring and mix at low speed.
10. Add the rind of lemon and the juice of 1 lemon.
11. Add the icing all over the top of the cuzzupe. Allow for the icing to harden before serving.
12. Great companion to a nice cappuccino.

ENJOY THE CUZZUPE CALABRESE