



## **Struffoli Italian Honey Balls**

*The Bongiorno's Family Favorite Italian Christmas Cookies*

4 cups all-purpose flour  
1/4 cup margarine or butter  
1 cup granulated sugar  
4 egg yolks  
4 egg whites  
1 teaspoon anise extract  
Dash of salt  
Canola oil for frying as needed  
2-pound jar honey as needed  
1 jar sprinkles as desired

In mixing bowl, cream butter and sugar together, add egg yolks and anise.

In a separate bowl, beat egg whites until foamy, stir into creamed mixture.

Start adding flour one cup at a time, add dash of salt, mix until dough forms.

Cover with plastic wrap; refrigerate 1 hour. Make long rolls, cut into 1-inch pieces.

Prepare deep fryer with canola oil, follow directions for fryer. Heat to 350 degrees F.; Cook for 5 to 6 minutes or until brown on all sides.

In a medium saucepan, heat honey; place fried balls into honey. When cool enough to handle, make a mound on serving dish, sticking the balls together. Decorate with sprinkles over the top as desired.