



## Irene Pardini's Sweet Fritters

(From Italian Friends)

### Ingredients:

2 cups flour  
2 eggs  
 $\frac{1}{4}$  cup cold butter cut in small pieces  
 $\frac{1}{3}$  cup sugar  
3 tablespoons rum or brandy  
3 - 4 tablespoons of sweet wine such as marsala or vermouth  
Oil for frying  
Powdered sugar

To make using a food processor: Place flour, eggs, butter, sugar and rum or brandy in processor. Process until all ingredients are blended. Add wine and process until dough forms a ball.

Wrap dough in wax paper and refrigerate 20 to 25 minutes. Roll out dough  $\frac{1}{8}$  inch thick. Cut using a pastry cutter or sharp knife into strips  $\frac{3}{4}$  inch wide 6 to 7 inches long. Tie into bows or just leave strips long.

Pour two inches of oil in large saucepan and heat to 375° degrees. Use a spoon and lower dough into oil. Cook just a few at a time until golden brown, turning as you go. Remove and drain on paper towels. Dust with powdered sugar while still warm.