



St. Joseph's Day Zeppole

Ingredients:

Pastry:

1 cup water
3 tablespoons butter
1/2 teaspoon sugar
Pinch of salt
1 cup flour
4 eggs

Filling:

1/4 cup sugar
2 tablespoons cornstarch
1 cup whole milk
2 egg yolks
1/2 tablespoon dark rum
1 teaspoon grated orange zest
1 teaspoon vanilla extract
3/4 cup heavy cream, whipped
Powdered sugar & maraschino cherries

To make the pastry:

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper. In a medium saucepan, combine water, butter, sugar, and salt. Bring to a boil. Remove from heat. With a wooden spoon, beat in flour all at once. Return to low heat. Continue beating until mixture forms a ball and leaves side of pan. Remove from heat. Beat in eggs, one at a time, beating hard after each addition until smooth. Continue beating until dough is satiny and breaks in strands. Allow the mixture to cool.

Transfer the dough to a pastry bag with a large star tip. For each pastry, pipe a 2-1/2 -inch spiral with a raised outer wall on the baking sheet. Bake for 25 to 30 minutes until golden brown. Remove and allow to cool before filling.

To make the filling:

Combine sugar and cornstarch in a saucepan. In a bowl, whisk together milk and egg yolks. Whisk milk mixture into sugar mixture. Place the saucepan over medium heat. Bring the mixture to a boil, whisking constantly. Boil for 1 minute; remove from heat. Stir in rum, orange zest, and vanilla. Transfer the pastry cream to a bowl. Place a piece of plastic wrap directly on the surface. Allow to cool for 30 minutes and then refrigerate until cold. Fold in the whipped cream.

To assemble the zeppole:

Cut the pastries in half horizontally. Transfer the filling mixture to a pastry bag with a star tip. Pipe some of the filling onto the cut side of the bottom half of each pastry. Place the top half of the pastry on the filling.

Pipe a small amount of the filling into the hole in the center of each pastry. Place a maraschino cherry in the middle. Dust the pastries with confectioners' sugar.