



Primo Zeppole

Choux Pastry

8oz butter
2c H₂O
2T sugar
2t salt
2c flour
8 eggs

Put H₂O in saucepot w/ cubed butter
sugar & salt-bring to boil-once butter
is melted-remove from heat-mix in flour
put on med. heat & beat until dry-1 to 2m
remove from heat
put in mixer & mix on low w/ paddle until
slightly cooled-add eggs 2@ time until
incorporated. Reserve in cool spot/covered. 1day
shelf life

Cinnamon Sugar Mix

4c. sugar
1/2c. ground cinnamon