

Ingredients:

- 4 cups of flour
- 1 cup of sugar
- 3 teaspoons baking powder
- ½ teaspoon cinnamon
- 6 beaten eggs
- 1 teaspoon of vanilla
- 2 cups of whole almonds
- 4 cups vegetable oil for frying

Ingredients for Topping:

- 2 cups of honey
- Juice of 1 lemon
- 1-cup nonpareils sprinkles (assorted colors)



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Find a clean work surface... mix all the dry ingredients together using your hands, or a fork. Form a well in the flour mixture, pour the eggs into the center. Slowly start to incorporate the flour into the egg. Mix well until you have formed dough. Take the dough and roll into long rolls, width should be no thicker than your ring finger. Cut the rolls into half in pieces and roll into "marble size" balls.

Heat the oil in a saucepan, place balls into oil in batches and allow cooking till they float to the top, approx 3 minutes. Once cooked, place on paper towels, allowing them to cool.

Add honey and lemon juice to the stockpot and allow them to warm up and become thinner. Once thinned, add the almonds to the pot. In a separate bowl; add the fried dough and coat the honey mixture evenly to it. When finished, plate and add sprinkles.

Pack into assorted size mason jars or boxes, tie ribbons and gift note... and you have a very FRESH holiday gift!