

Bombolini's™® Italian Fried Cookie Dough.

Ingredients

- 2 1/2 cups all-purpose flour, plus more for dusting work surface
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 1/4 tablespoons sugar
- 2 large whole eggs
- 1/4 pound (1 stick) unsalted butter, soft melted
- 1/4 cup freshly squeezed orange juice or bought with some pulp
- 1 1/2 tablespoons brandy
- 1/2 teaspoon pure vanilla extract
- (Optional) 3/4 teaspoon ground anise seeds
- 4 cups vegetable oil, for deep-frying
- About 2 cups powdered sugar

Directions

Sift the flour with the baking powder, salt, and sugar and place on the side. In the bowl of a mixer with paddle attachment, mix the eggs, butter, orange juice, brandy, vanilla, and ground anise seeds if you are using it, until well blended. Add the dry ingredients and mix on low speed until the dough cleans the sides of the bowl.

Remove the dough from the bowl to a floured table or rolling board. Knead with hands until smooth. Make dough into a ball, flatten slightly, and place in a covered bowl. Cover with a towel, careful not to touch the dough with the towel and chill until cooled at 40 degrees, at least 2 hours or overnight to let the dough rest.

Heat the oil in a deep fryer or deep pot to 325 to 350 degrees F.

Cut the dough into 6 equal pieces. Keep the dough and work surface well floured; pass the dough through the widest setting of a pasta machine a few times or with a rolling pin. Continue passing through next narrower settings until the dough is thin enough to see through.

Cut the dough into long strips 2 to 3 inches wide, and then cut the strips to about 3 inches long. If the dough tears, cut it off and patch it back into the dough. The cookie dough strips will curl when they fry, you may make your frying dough into any shape or size you want. As the cookie dough pieces are cut, place them to a baking sheets lined with flour-dusted towels, and cover with another towels so they won't dry out before you get to frying them. Fry in batches to just fill the area on top of your deep frying pot/pan area, turning once, until puffed and lightly golden, about 1 minute. Transfer the finished fried cookie dough with a slotted spoon or spatula on to paper towels to drain.

While placing the fried cookies to drain on towels and the cookies are still hot. Dust the cookies well with powdered sugar. Wait a few minutes while the cookies cool a little and melt most of this first powder sugar coat. Dust well a second time until the cookies are nice and white. The cookies will keep for a week or so in an airtight container. You may want to re dust the cookies with sugar before serving again. (You may dust your cookies with Powder Cocoa or a 50/50 mix of Powder Cocoa and Powder Sugar.)

[Back to resource and information page.](#)