



Mardi Gras

celebrations



Friday- March 4th 2022



@ 6PM



Qster Lounge

<https://malverneufsd.webex.com/meet/cquartararo>

Let's kick off Carnevale 2022 with Cookin' with the Qster!
Important information that must be acknowledged.

1. Please ensure that you have all the ingredients (see attached) or purchase them during the week.
2. Please sign into the Qster Lounge at 6PM promptly. You must sign in with your school credentials (first and last name) with camera ON.
3. You will cook/bake with me live. Your camera will stay on throughout the event. You will present your food product finished at the end. If you do not want to follow along, issues with the camera and etc.... please do not sign on. This is an extra credit assignment for those who will cook/bake along LIVE!

Extra Credit: +10 points on an assessment. This must be acknowledged via email to state which assignment you would like your extra points to reflect no later than 2 days before the quarter ends.



Zeppole

Sfingi/Sfinci – Sicilian



Yield: 1 BATCH

Ready in: 30-45 Mins

Ingredients

- 3 cups flour
- 3 tablespoons sugar
- 6 Teaspoons baking powder
- 3 eggs, beaten
- 1 ½ cups water
- 1 teaspoon vanilla
- corn oil or vegetable oil (for frying)
- 1 cup powdered sugar
- 1 tablespoon cinnamon



Directions

- Mix flour, sugar, and baking powder.
- Add eggs, water, and vanilla; mix well.
- Drop batter by tablespoons in hot, deep oil.
- If oil is hot enough, zeppole will cook and turn over without help.
- If not, turn with a large spoon to brown on both sides.
- Add as many zeppole that will fit in skillet or pot.
- Fry until golden brown.
- Drain on paper towels.
- Combine powdered sugar and cinnamon.