



Sephardic Chanukah Honey Balls

recipe by **STEPHANIE GOLDFARB**

INGREDIENTS

1/2 c. (1 stick) unsalted butter

1 c. water

1 tbsp. sugar

1/4 tsp. kosher salt

1 c. all-purpose flour

4 large eggs

Oil, for frying (I like canola or vegetable oil. You need about 3 quarts)

1/2 c. honey

1 tbsp. orange blossom water OR rose water (in the baking aisle) (optional)

1/4 tsp. ground cardamom (optional)

1/2 cup shelled pistachios (optional)

EQUIPMENT LIST

Medium/large sauce pan for deep frying

Small sauce pan

Large mixing bowl

Large ziploc bag

it's important to use the kind that points in the corners,

not the kind that is designed to sit flat

Sheet pan

Paper towels

