

## *Sfinge Di Siciliana*

- 1 lb. (450 g) ricotta cheese
- 1/2 cup (100 g) sugar
- 1 tsp. vanilla, and nutmeg if you like
- 6 eggs
- 2 cups (200 g) self-rising flour

Mix the ricotta, sugar, vanilla, and eggs.

Mix in self-rising flour, beat until smooth.

Heat oil to 370 degrees F (185 C).

Drop tablespoons of batter into the oil a few at a time, and remove the Sfinge from the oil when they reach a golden brown.

Drain them on absorbent paper.

Sprinkle with confectioner's sugar, cinnamon sugar, honey or melted chocolate.

**BUON APPETITO**

