

May is Diples Awareness Month

Ask the pastry chairman to help
your local Greek community today !!



Diples (Greek: Δίπλες) is a Greek dessert from the Peloponnese, made of thin sheet-like dough. The dough is rolled into long, thin strips, fried and folded in hot oil and then dipped in a honey syrup. Diples are a typical dessert in the Peloponnese, served at weddings, New Year's celebrations, and the best Greek festivals.



Go to Hellenic Festival to
find the next festival with
Diples pastry !!

