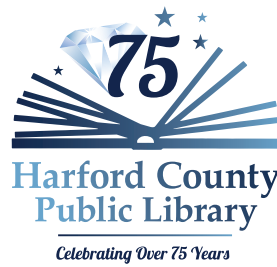




in
partnership
with



and



CLASSIC BEIGNETS RECIPE

MAKES ABOUT 24 BEIGNETS

INGREDIENTS

1 pack dry yeast (1 ½ teaspoons)
1 ½ cups warm water
½ cup sugar
1 cup milk
2 eggs, beaten
2 teaspoons vanilla extract
4 tablespoons butter, melted
6 ½ to 7 cups flour
Vegetable oil for frying
Confectioners sugar for dusting

DIRECTIONS

- 1** | In a large bowl, dissolve yeast in warm water. Let sit for 5 minutes to allow the yeast to bloom.
- 2** | Add sugar, salt, eggs, milk, melted butter and mix well. Slowly add 4 cups of the flour and beat until smooth. Slowly beat in the remaining 2 ½ to 3 cups of flour, until it is a soft, not too sticky dough.
- 3** | Place the dough into a lightly oiled bowl, cover with a towel or plastic wrap and allow to rise for about 2 hours or doubled in bulk. Or, if desired, the dough can be covered and chilled in the refrigerator for up to 24 hours. Make sure to bring chilled dough to room temperature before rolling.
- 4** | On a well floured surface, roll out dough into rectangles, ⅛ inch thick. Cut into 2 ½ inch squares. Cover the cut out beignets with a towel or plastic and allow to rest for about 30 minutes.
- 5** | Fry in 360°F (180°C) hot oil. When nicely browned, remove with a slotted utensil onto paper towels to drain off excess grease. Dust generously with sifted confectioners sugar and serve.