



French Quarter Beignets

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

If you cant get to New Orleans try this recipe to recreate these beignets They cant be beat with a cup of coffee - Dust with powdered sugar and serve warm

Ingredients

- - 1 package active dry yeast - ½ cup warm water (110 degrees F (43 degrees C)) - ½ cup evaporated milk - ½ cup white sugar - 1 egg
- beaten - 2 tablespoons vegetable oil - 1 teaspoon vanilla extract - 1 teaspoon salt - 3 cups all-purpose flour - vegetable oil for frying

Instructions

1. Dissolve yeast in warm water in a large bowl. Let stand until yeast softens and begins to form a creamy foam
2. about 5 minutes. Add milk
3. sugar
4. egg
5. oil
6. vanilla extract
7. and salt to the yeast. Vigorously beat in flour. Mix until a sticky dough forms. Divide dough into quarters. Place 1 portion on a heavily floured surface. Roll to about 1/8-inch thickness using a well floured rolling pin. Cut into 2-inch squares. Repeat with remaining 3 portions. Heat oil in a deep-fryer or large saucepan to 370 degrees F (188 degrees C). Fry beignets
8. a few at a time
9. until they puff and rise to the top
10. 2 to 3 minutes. Turn and brown the other side
11. 1 to 2 minutes. Drain on paper towels. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
12. ingredient density
13. and specific type of oil used.