

Beignets

Ingredients

- 1.5 cups warm water
- 2/3 cup granulated sugar
- 2 and 1/4 teaspoons active dry yeast
- 2 lg eggs, room temperature
- 1 c evaporated milk
- 2.5 teaspoons pure vanilla extract
- 7 c bread flour
- 1.5 teaspoons salt
- 5 TB unsalted butter, at room temperature
- 4 c peanut oil, for deep frying
- 2 c confectioners' sugar



Instructions

- In a medium-size bowl, add the warm water, sugar, & yeast & whisk well to combine. Set aside for about 10 minutes, or until the mixture has bubbled up & become foamy.
- In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs until smooth. Beat in the vanilla and evaporated milk. Beat in 3.5 c of the flour until smooth. Turn the mixer to low & slowly pour in the yeast mixture beat until smooth. Add in the butter and beat until incorporated. Finally, beat in the remaining 3.5 c of flour & salt. Beat until dough is smooth and cohesive; about 2 minutes. Cover the bowl tightly with plastic wrap and refrigerate the dough for at least 2 hours, up to 24 hours.
- Line a large rimmed baking sheet with three layers of paper towels, set aside.
- In a large enameled cast-iron pan, heat 4-inches of oil to 360 degrees (F). Remove the dough from the refrigerator. On a lightly floured surface, roll the dough out into a 1/4-inch thick rectangle. Cut the dough into 2.5 inch squares.
- In batches, fry the dough until they puff up and are golden brown in color, about 1 minute. Using a slotted spoon, transfer the beignets to the prepared baking sheet and repeat with remaining dough.
- Dust with powdered sugar and serve at once!