

## Homemade Beignets

### Makes 20 (2") beignets

- 3/4 cup (175 g) lukewarm water (95-110F degrees)
- 1 tsp yeast, exact
- 1 Tbsp sugar

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- 1 large egg
- 1/2 cup (135 g) whole milk
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1/3 cup (70 g) sugar
- 4 cups (480-500 g) flour
- 1 1/2 Tbsp (25 g) unsalted butter, softened

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- high heat, flavorless oil for frying
- powdered sugar for dusting



- In a small bowl, combine lukewarm water, yeast, and 1 Tbsp sugar. Let it sit until dissolved and foamy for about 5 minutes.

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- In the bowl of a stand mixer or large bowl. Lightly whisk egg, milk, vanilla extract, salt and 70 g sugar. Add the yeast mixture.

- Using a dough hook or hand, mix in a little flour at a time continue mixing until well incorporated and dough is formed. You may have to add more flour depending on sea level/humidity that day.

- Finally add melted butter, mix until dough is sticky but smooth. Add in additional flour (if needed) to make soft sticky dough that slightly pulls away from the sides.

- Cover loosely with a clean cloth and let rise in a warm, draft-free place for at least 1.5 hours or until doubled.

- Preheat fryer to 375F degrees. Punch the dough down and remove from the bowl.

- Roll out the dough on a lightly floured surface into 1/3 inch thick. Then cut out dough into 2 squares, you can use a butter knife or pizza cutter. Let it rest for about 5 minutes before frying.

- Working in batches so as to not crowd the oil, fry the dough squares on both sides until they are puffy and golden brown. Remove from the oil to a cooling rack or paper towels and immediately dust with powdered sugar.

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**Great with coffee, nutella, chocolate, caramel and of course a la mode!**

**Can fill the pockets or even make savory ones!**