

Beignets



Ingredients:

- 1½ cups warm Water, between 110 and 115° (F)
- ⅔ cup granulated Sugar
- 2¼ tsp active dry Yeast
- 2 lg eggs, at room temperature
- 1 cup Evaporated Milk
- 2½ tsp pure Vanilla extract
- 7 cups Bread flour
- 1½ tsp Salt
- 5 tbsp unsalted Butter, at room temperature
- 4 cups Peanut Oil, for deep frying
- 2 cups Confectioners' (powdered) Sugar

Directions:

- In a medium-size bowl, add the warm water, sugar, and yeast and whisk well to combine.
- Set aside for about 10 minutes, or until the mixture has bubbled up and 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 3½ cups of the flour until smooth.
- Turn the mixer to low speed and slowly pour in the yeast mixture (careful here - this mixture can splash up if added too quickly!); beat until smooth.
- Add in the butter and beat until incorporated. Finally, beat in the remaining 3½ cups of flour and 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, or 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" of oil to 360 degrees (F).
- Remove the dough from the refrigerator.

On a lightly floured surface, roll the dough out into a $\frac{1}{4}$ " thick rectangle.

Cut the dough into $2\frac{1}{2}$ " 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!