



BEIGNETS

EQUIPMENT NEEDED:

Mixing bowl, measuring cups, measuring spoons, wooden spoon, cutting board, sifter, pizza cutter, deep fryer

INGREDIENTS:

1 ½ cups	warm water
1 package	dry yeast
½ cup	granulated sugar
1 tsp	salt
2ea	large eggs
1 cup	evaporated milk
7 cups	flour
¼ cup	shortening

PROCEDURE:

Put warm water in mixing bowl, and gradually sift in 4 cups of flour and beat with a wooden spoon until smooth. Sprinkle in yeast and stir until dissolved.

Add sugar, salt, eggs, and gradually add the evap milk.

Beat in shortening and add remaining flour, 1/3 cup at a time until it is too stiff to stir. Add the remaining flour and fold in by hand.

Cover in bowl with plastic wrap and refrigerate overnight.

Roll out the dough on a liberally floured cutting board to 1/8" and cut 2.5" x 3.5".

Fry in deep fryer at 360 degrees 2-3 minutes per batch. Make sure to turn them as they rise.

Drain and place on plate and sprinkle liberally with confectioners sugar.

QUALITY IDENTIFIERS:

Raw dough is smooth and tender. Cooked beignets are golden brown and crisp on the outside and light and fluffy inside.