

HOW TO MAKE BEIGNETS

THE CLASSIC NOLA SWEET TREAT



INGREDIENTS

- 2 cups Café Beignet mix
- 7 ounces of water
- 3 tablespoons of flour (with a little extra on hand for your dough rolling surface)
- Cooking oil
- Sifted powdered sugar

WHAT YOU'LL NEED

- A large bowl
- A big spoon to stir with
- A knife
- Either an electric skillet or a deep, heavy-bottomed pot or pan with a cooking thermometer
- Tongs or a metal flipper
- A plate with paper towels

SERVINGS 24 *Beignets*

DIRECTIONS

1. Add your water to beignet mix in a large bowl.
2. Stir until mixture is uniform and fairly stiff.
3. Add enough flour to prevent dough from sticking.
4. Let the dough rise for at least 15 minutes.
5. Roll dough until it's 1/8" thick.
6. Cut the dough into 2 1/4" squares.
7. Using an electric skillet, add 2" of oil and heat until oil is 370 degrees.
(If you're using a heavy-bottom large pot or pan, be sure to use a cooking thermometer to reach and maintain 370 degrees, with enough oil to cover the bottom.)
8. Carefully add beignets and fry until a light, golden brown. Turn and repeat.
9. Carefully remove your beignets, and drain oil or blot on a plate of paper towels.
10. Sprinkle on as much powdered sugar as you'd like while the beignets are still hot.
11. Serve immediately with a hot cup of chicory coffee or café au lait.
12. Enjoy!

RECIPE COURTESY OF CAFÉ BEIGNET

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