

# NEW ORLEANS STYLE BEIGNETS

## YOU WILL NEED

2 tbsp oil  
1 tbsp maple syrup  
1/2 tsp salt  
3/4 c hot water (110 degrees)  
3/4 c milk (we use almond milk)  
1.5 tsp dry active yeast  
about 3 c flour  
oil for frying  
powdered sugar for dusting

## PROCEDURE

In a large mixing bowl, stir together the oil, maple syrup, salt, water, milk, and yeast. Let it sit for 5 mins. Slowly beat in the flour.

Cover and let rise for 20 mins.

After 20 mins or so, heat the oil to 365 degrees F. Roll out dough on a floured surface (about 1/2" thick) then cut into squares or triangles with a pizza cutter.

Carefully drop them one by one in the oil - don't crowd the pan - they will rise quite a bit. When golden brown on both sides, remove from the oil and drain on paper. When cool dust powdered sugar on top.



## ENJOY!

Adapted from  
Bryanna Clark Grogan

