

# New Orleans-Style Beignets



## Ingredients:

1½ cups warm Water, between 110 and 115°  
⅔ cup granulated Sugar  
2¼ tsp active dry Yeast  
2 large Eggs, at room temperature  
1 cup Evaporated Milk  
2½ tsp pure Vanilla extract  
7 cups Bread flour  
1½ tsp Salt  
5 tbsps unsalted Butter, at room temperature  
4 cups Peanut oil, for deep frying  
2 cups confectioner's 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-inches of oil to 360°.  
Remove the dough from the refrigerator.  
On a lightly floured surface, roll the dough out into a ¼" thick rectangle.  
Cut the dough into 2½" squares.  
In batches, fry the dough until they puff up and are golden brown in color, about 1 minute.  
Using a slotted spoon or a pair of tongs, transfer the beignets to the prepared baking sheet and repeat with remaining dough.  
Dust with powdered sugar and serve at once.