

Fluffy and Delicious: Your Guide to Making New Orleans Beignets

1 cup warm water (110°F to 115°F)



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

For the beignets: 1 cup warm water (110°F to 115°F)
1/4 cup granulated sugar
2 1/4 tsp active dry yeast (1 packet)
1 large egg
1/2 cup evaporated milk
1/4 cup unsalted butter, melted
4 cups all-purpose flour (plus more for dusting)
1/2 tsp salt
Oil for frying (vegetable or canola oil)
Powdered sugar for dusting

DIRECTIONS

1. **Activate the yeast:** In a large mixing bowl, combine the warm water, granulated sugar, and yeast. Let it sit for about 5-10 minutes until it becomes frothy.
2. **Mix the wet ingredients:** Add the egg, evaporated milk, and melted butter to the yeast mixture. Stir until well combined.
3. **Combine dry ingredients:** In a separate bowl, whisk together the flour and salt. Gradually add the dry ingredients to the wet mixture, stirring until a soft dough forms.
4. **Knead the dough:** Turn the dough out onto a floured surface and knead for about 5 minutes until smooth and elastic. If the dough is too sticky, add a little more flour as needed.
5. **Let it rise:** Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm place for about 1-2 hours, or until it has doubled in size.
6. **Roll out the dough:** Once the dough has risen, punch it down and turn it out onto a floured surface. Roll it out to about 1/4-inch thickness. Cut the dough into squares or rectangles, about 2-3 inches in size.
7. **Heat the oil:** In a deep fryer or large pot, heat about 2 inches of oil to 350°F (175°C).
8. **Fry the beignets:** Carefully drop a few pieces of dough into the hot oil, being careful not to overcrowd the pot. Fry for about 2-3 minutes on each side, or until golden brown. Use a slotted spoon to remove the beignets and drain them on paper towels.
9. **Dust with powdered sugar:** While still warm, generously dust the beignets with powdered sugar.

10. Serve: Enjoy your New Orleans Beignets warm, ideally with a cup of coffee or hot chocolate!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fluffy-and-delicious-your-guide-to-making-new-orleans-beignets/>