

## Glazed Buttermilk Beignet Squares That Taste Like a Bakery Treat at Home

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Glazed Buttermilk Beignet Square

- 3/4 cup warm buttermilk (not hot)
- 2 1/4 teaspoons active dry yeast

@Yummy Dishes

**OVEN**  
**350°F**

**TIME**  
**5 to 8 min**

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#### INGREDIENTS

For the Dough:

- 3/4 cup warm buttermilk
- 2 1/4 teaspoons active dry yeast
- 1/4 cup granulated sugar
- 1 large egg
- 1/4 cup unsalted butter, melted
- 3 1/4 cups all-purpose flour
- 3/4 teaspoon salt

For Frying:

Neutral oil, such as vegetable or canola oil

For the Vanilla Glaze:

- 2 cups powdered sugar
- 3 to 4 tablespoons milk or cream
- 1 teaspoon vanilla extract
- Pinch of salt

#### DIRECTIONS

1. In a large bowl, whisk together the warm buttermilk, yeast, and sugar. Let it sit for 5 to 8 minutes until foamy.
2. Add the egg and melted butter, then stir gently.
3. Gradually add the flour and salt until a soft, smooth dough forms.
4. Knead or mix for about 8 to 10 minutes, until the dough is tender but not sticky.
5. Cover the bowl and let the dough rise in a warm spot until doubled in size, about 1 to 1 1/2 hours.
6. Turn the dough out onto a lightly floured surface and roll it to about 1/2-inch thick.
7. Cut into neat squares.
8. Heat neutral oil to 340 to 350°F.
9. Fry the dough squares in batches for 2 to 3 minutes per side, turning once, until golden and puffed.
10. Transfer them to a wire rack.
11. Whisk together the powdered sugar, milk or cream, vanilla, and salt until smooth and pourable.
12. While the beignets are still warm, dip or spoon glaze over the tops only. Let the glaze set for 5 to 10 minutes before serving.

#### SWAPS & NOTES

Buttermilk is one of the most important ingredients here because its acidity helps tenderize the dough and gives the pastry a slightly richer, more rounded flavor than regular milk.

The source notes that regular milk can work, but the best texture and flavor come from buttermilk.

It also recommends keeping the buttermilk warm but not hot so it activates the yeast without harming it.

Once you've made the classic version, there are some easy variations to play with.

## TIPS FOR SUCCESS

The biggest keys here are dough texture and oil temperature.

The dough should stay soft, so resist the urge to add too much extra flour.

For frying, the source recommends keeping the oil between 340 and 350°F so the squares turn golden and puffed without getting greasy or browning too quickly.

A thermometer really helps with this.

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

Original recipe: <https://chefmaniac.com/glazed-buttermilk-beignet-squares-that-taste-like-a-bakery-treat-at-home/>