

## Homemade Beignets Recipe: Light, Fluffy, and Buried in Powdered Sugar

3 tablespoons granulated sugar



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3 cups all-purpose flour  
1 packet rapid-rise yeast  
3/4 cup warm whole milk  
2 eggs  
3 tablespoons granulated sugar  
2 tablespoons melted butter  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
Oil for frying, about 3 inches deep  
An enormous amount of powdered sugar, for topping

### DIRECTIONS

1. In a mixing bowl, combine the warm milk, granulated sugar, and yeast. Let the mixture sit for 5 minutes, until foamy.
2. Add the melted butter, eggs, and vanilla extract. Whisk until combined.
3. Stir in the flour and salt until a soft dough forms.
4. Knead the dough for about 5 minutes, until smooth.
5. Cover the dough and let it rise for 1 to 1 1/2 hours, or until doubled in size.
6. Turn the dough out onto a well-floured surface and roll it to about 1/2-inch thickness.
7. Cut the dough into rough 2-inch squares.
8. Heat about 3 inches of oil in a deep pot to 375°F.
9. Fry the beignets in small batches for 1 to 2 minutes per side, until puffed and golden brown all over.
10. Drain them briefly on paper towels for about 30 seconds.
11. Transfer immediately to a plate and cover with a very heavy layer of powdered sugar.
12. Serve hot and enjoy right away.

### SWAPS & NOTES

Whole milk gives the dough a richer flavor and softer texture, but 2 percent milk can work if needed.

Rapid-rise yeast helps keep the process simple and cuts down on waiting, which is always welcome when fried dough is involved.

The dough will be slightly sticky at first, and that is perfectly normal.

Resist the urge to overload it with flour too early.

## TIPS FOR SUCCESS

Make sure the milk is warm, not hot.

If it is too hot, it can affect the yeast.

You want it warm enough to help the yeast bloom, but still comfortable to the touch.

Use a thermometer for the oil if possible.

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

Original recipe: <https://chefmaniac.com/homemade-beignets-recipe-light-fluffy-and-buried-in-powdered-sugar/>