

Pillowy Biscuit Beignets and Warm, Buttery Pecan Sauce-You're About to Fall in Love

Copycat Cracker Barrel Beignets Recipe



OVEN
350°F

TIME
2 min

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INGREDIENTS

You'll Need

For the Biscuit Beignets: 12 rounds of prepared buttermilk biscuit dough (store-bought or homemade)
Vegetable oil (for frying) 1 cup granulated sugar 2 tablespoons ground cinnamon:

For the Butter Pecan Sauce: 1/2 cup butter 1 cup brown sugar ... cup maple syrup 1/2 cup pecans, finely chopped 1 teaspoon vanilla extract:

DIRECTIONS

1. Step-by-: Step: How I Make Them
2. Heat the : Oil
3. I pour about 2-3 inches of vegetable oil into a deep skillet or saucepan and heat it over medium heat. Using a candy thermometer, I wait until the oil reaches
4. 350°F (175°C)
5. -the sweet spot for frying without soaking the dough in oil.
6. Stay close to the stove and adjust heat as needed to keep the temperature steady.
7. Cut the : Biscuit Dough
8. Each biscuit round gets cut into quarters with a sharp knife or pizza cutter. This keeps the beignets bite-sized and ensures even cooking.
9. I like using flaky or buttermilk-style biscuits for the lightest texture.
10. Fry the : Beignets
11. I fry the biscuit pieces in batches, making sure not to overcrowd the pan. Each piece gets about
12. 1-2 minutes per side
13. until golden brown and puffed.
14. Once fried, I transfer them with a slotted spoon to a plate lined with paper towels to drain the excess oil.
15. Coat with : Cinnamon Sugar
16. In a shallow bowl, I mix the granulated sugar and cinnamon. While the beignets are still warm (this is key), I gently toss them in the cinnamon sugar mixture until fully coated.

17. They smell like a donut shop at this point-and taste just as good.
18. Step 2: Make the Butter Pecan Sauce
19. Melt the : Butter
20. In a medium saucepan over medium heat, I melt the butter until it's golden and bubbling.
21. Add : Sugar and Syrup
22. I stir in the brown sugar and maple syrup until the sugar dissolves completely and the mixture becomes smooth.
23. Add : Pecans and Simmer
24. In go the finely chopped pecans. I let the sauce simmer for
25. 2-3 minutes

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

Original recipe: <https://chefmaniac.com/pillowy-biscuit-beignets-and-warm-buttery-pecan-sauce-youre-about-to-fall-in-love/>