Family Cooking Time with Beignets OH MY!

Kit Contains:
- 1 packet active dry yeast
- ¼ cup sugar
- 3 ¼ cups flour
- ½ teaspoon salt
- Powdered Sugar, for dusting

You Provide:
- ¾ cup warm water
- 1 egg
- ½ cup milk
- 2 Tablespoons butter, softened
- Vegetable Oil for Frying

Up Next:
Egg Rolls OH MY!
Preorders begin May 6

Tutorial Info:
Tutorial Video on 4/18
youtube.com/c/placentalibrarydistrict

We love to hear your thoughts! Please scan QR Code or go to URL below to take this short survey! This will help us plan future programs!

bit.ly/BeignetSurvey
Combine water, sugar, and yeast in a large mixing bowl, or the bowl of a stand mixer with the hook attachment. Mix on low speed to dissolve the yeast. Add egg, milk, and butter, and mix to combine. Add about half the flour and the salt, mixing on low speed. Add in remaining flour slowly until dough is formed. Do not overwork. Dough should be smooth but not sticky; very soft, and moist. Remove dough from bowl, coat bowl lightly with oil or cooking spray, and return dough to bowl. Cover with plastic wrap and let rise in a warm place, about 40-50 minutes, or until doubled in size.

Roll dough out to ¼ inch thickness, then cut into triangle or rectangle shapes. Transfer to wire racks and allow to rise another 15-20 minutes.

Preheat vegetable oil in a large saucepan or stockpot to 360 degrees F. To check the temperature, test with a wooden spoon. When bubbles come away from the wood, the oil is hot enough. If no bubbles form, oil is too cold. If bubbles rapidly form, oil is too hot. Using a slotted spatula or a spider skimmer, place beignets, one or two at a time, in the oil and fry for approximately 1 ½ minutes, until golden brown and puffed out. Flip beignets and fry for another 1 ½ minutes. Transfer to plate covered with paper towels until cool. Serve dusted with powdered sugar.

**Ingredients:**
- 1 packet active dry yeast
- ¾ cup warm water
- ¼ cup sugar
- 1 egg
- ½ cup milk
- 2 Tablespoons butter, softened
- 3 ¼ cup flour
- ½ teaspoon salt
- Vegetable Oil for Frying
- Powdered Sugar, for dusting

**Tools:**
- Mixing Bowl
- Measuring Cup
- Rolling Pin
- Large Saucepan or Stockpot
- Wooden spoon
- Slotted spatula or spider skimmer

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Want to learn more?
Check some of these out:

Hoopla
- New Southern Cooking by Nathalie Dupree
- Southern Country Cooking From The Loveless Café by Thomas Nelson
- Magnolia Table by Joanna Gaines

Overdrive
- Trisha’s Table by Trisha Yearwood
- Everyday is Saturday by Sarah Copeland
- The Pioneer Woman Cooks by Ree Drummund

OverDrive Magazines
- Louisiana Cookin
- Taste of the South: Southern Breads
- Delicious

Print Books
- Paula Deen’s Southern Cooking Bible: The Classic Guide to Delicious Dishes by Paula Deen
- Cool Southern Cooking: Easy and Fun Regional Recipes by Alex Kuskowski
- Bon Appetit, Y’all: Recipes and Stories from Three Generations of Southern Cooking by Virginia Willis

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