

Beignets

3 cups all-purpose flour
¾ teaspoon salt
3 Tablespoons sugar, divided
1 cup warm milk
1 package or 2 teaspoons active dry yeast
1 egg
3 Tablespoons butter, melted
1½ to 2 quarts vegetable oil
3 cups powdered sugar



1. In a large bowl, combine the warm milk, 1 Tablespoon sugar, and yeast. Allow it to sit until foamy, about 5 minutes.
2. Add the egg to the mixture and stir until mixed.
3. Add 3 cups of flour, salt, and 2 Tablespoons of sugar. Mix by hand or using a mixer set to low or medium, until you get a wet dough. This can take 30 seconds to 1½ minutes, depending on how you are mixing.
4. Add the melted butter, and mix until the butter is incorporated.
5. Knead the dough. If you are kneading by hand, lightly flour the counter top and turn the dough out, then knead for about 10 minutes. If you are kneading with a stand mixer, use a dough hook and knead for about 5 minutes. The dough should be tacky to the touch, but not so wet that you can't handle it.
6. Shape the dough into a ball and place it in a greased bowl. Cover the bowl with plastic wrap and allow the dough to rise until double in size, 1 – 2 hours.
7. Fill a large 4-quart pot with a few inches of vegetable oil. Set a cooling rack over a baking sheet and place it next to the pot of oil.
8. Sift 3 cups of powdered sugar into a medium-sized mixing bowl and set it next to the rack.
9. Once the dough has risen, turn it out onto a floured surface and roll it into an oblong shape (about 10 inches by 14 inches and ¼ inch thick). Cut the dough into 12 rectangles and cover with a flour-dusted tea towel to rest while you heat the oil.
10. Heat the oil to 325°F. Fry the beignets until golden, about 1½ to 2 minutes per side.
11. Use tongs or a spider to lift the beignets out of the oil, and place them on the baking rack. Let some of the oil drain off for about a minute before covering them in powdered sugar. You want to coat them with sugar while they are hot, but not straight out of the fryer. Drop the beignets into the bowl with the powdered sugar. Turn to coat.
12. Serve warm with another generous dusting of powdered sugar and hot coffee on the side.