



## Beignets

**YIELD:** Makes 6 servings

**COOKING TIME:** **Prep** 30 minutes **Cook** 30 minutes **Ready** 3 hrs

**WINE SUGGESTION:** 2017 Zinspiration Sparkling Zinfandel, Russian River Vly

### INGREDIENTS

2 ¼ teaspoons active dry yeast	1 cup evaporated milk
1 ½ cups warm water (110 degrees F°)	7 cups all-purpose flour
½ cup white sugar	¼ cup shortening
1 teaspoon salt	1 quart vegetable oil (for frying)
2 eggs	¼ cup confectioners' sugar

In a large bowl, dissolve yeast in warm water and allow to proof for 5 minutes. Add sugar, salt, eggs, evaporated milk, and blend well. Mix in 4 cups of the flour and beat until smooth. Add the shortening, and then the remaining 3 cups of flour. Cover and chill for up to 24 hours.

Roll out dough 1/8 inch thick. Cut into 2 ½ inch squares. Fry in 360° F degree hot oil. (Tip – if the beignets do not pop up, the oil is not hot enough.) Drain onto paper towels. Shake confectioners' sugar on hot beignets. Serve warm.