



## Beignets

**Yields:** 40 mini-donuts

**Total time:** 30 minutes (2 hours to overnight rest period)

From Cafe Dumond to the rest of the world, the beignet is something that we cannot get enough of. As a donut for breakfast? Check. As a bread for making sandwiches? Yup, we've done that at a tailgate with our late, great friend, the one and only DJ Pastry Paul (at a Syracuse/LSU battle, we might add). It also makes an incredible dessert, and you can just dust it with confectioners' sugar, or drizzle some chocolate on it, but we like to go a little extra with some hot fudge and peanut butter to get it right, ya'll. Pillowly, light and downright perfect, you might not find yourself a better dessert to round out a party like these. Great for talkin' over and spillin' the tea, and having tea, coffee or rum with, too.

*Ingredients (makes 40 mini donuts)*

- 6 oz of peanut butter
- 6 oz of hot fudge or chocolate sauce
- 1.5 cups warm water, between 110 and 115 degrees
- 2/3 cup granulated sugar
- 2.25 tsp active dry yeast
- 2 large eggs, at room temperature
- 1 C evaporated milk
- 2.5 tsp pure vanilla extract
- 7 C bread flour
- 1.5 tsp salt
- 5 tablespoons unsalted butter, at room temperature
- 4 cups peanut oil, for deep frying
- 2 cups confectioners' sugar

*Directions*

- In a medium-size bowl, add the warm water, sugar, and yeast and whisk 'em good, set aside for about 10 minutes, or until the mixture has bubbled up and become foamy (might take a few minutes longer than that)
- In the bowl of a stand mixer with the paddle attachment, beat the eggs until smooth
- Beat in the vanilla and evaporated milk
- Beat in half (3.5 C) of the flour until smooth
- Turn the mixer to low speed and slowly pour in the yeast mixture (careful here - this mixture can splash up); beat until smooth
- Add in the butter and beat it in until all mixed
- Beat in the remaining 3 and 1/2 cups of flour and salt, for at least 2 minutes
- Cover the bowl tightly with plastic wrap and throw it in the fridge for at least 2 hours, or up to 24 hours
- In a big pot, heat the oil up to 360
- Roll the dough out into 1/4" thick rectangles, and cut the dough into 2 1/2" squares



- Fry 'em up in batches until they puff up, golden brown
- Melt the peanut butter in the microwave (and the hot fudge if needed, so it can drizzle)
- Dust with powdered sugar
- Drizzle with peanut butter and chocolate sauce
- Take a bite of a delicious pillow of love