

Beignets

Ingredients

1 Cup	Milk or Evaporated Milk
2 Tablespoons	Shortening, Lard, Margarine/Butter, or Oil
2 Tablespoons	Sugar
1 Package	Active Dry Yeast
~3 Cups	Flour (White, not Organic!)
1 Teaspoon	Salt
1	Egg
	Oil (Vegetable, Canola)

Recipe

1. Heat milk until almost boiled (or use Evaporated Milk).
2. Put shortening, sugar, milk in a bowl.
3. Stir until smooth, then cool and add yeast.
4. Put flour & salt in a bowl.
5. Mix half of the flour/salt with the milk mix.
6. Add egg to mix, then stir while adding rest of flour/salt.
7. Cover, let double in size (1 hour).
8. Roll to 1/4in on floured board.
9. Cut approximately 2in squares.
10. Cover again, let rise for another 30-45 min.
11. Drop into hot oil (385 F) very briefly.
12. Dust with powdered sugar.