

Beignets

Amount	Measure	Ingredient - Preparation Method
1	cup	water - 110 degrees
3	tablespoons	sugar
1	tablespoon	instant or rapid rise yeast
3	cups	all-purpose flour
3/4	teaspoon	salt
2	large	egg
2	tablespoons	vegetable oil
2	quarts	vegetable oil
		powdered sugar

Combine water, 1 tablespoon sugar, and yeast in large bowl and let sit until foamy, about 5 minutes. Combine flour, remaining 2 tablespoons granulated sugar, and salt in a second bowl. Whisk eggs and 2 tablespoons oil into yeast mixture. Add flour mixture and stir vigorously with rubber spatula until dough comes together. Cover bowl with plastic wrap and refrigerate until nearly doubled in size, about 1 hour.

Set wire rack inside rimmed baking sheet. Line second sheet with parchment paper and dust heavily with flour. Place half of dough on well-floured counter and pat into rough rectangle with floured hands, flipping to coat with flour. Roll dough into 1/4" thick rectangle (12x9). Using pizza wheel, cut dough into 12 3-inch squares and transfer to floured sheet. Repeat with remaining dough.

Yield: "2 dozen"