

House on Kahl Road Cookbook Recipe

Egebrecht's Down and Dirty Beignets

"I can say this is one of the most revised recipes in our cookbook to date."

- Julia Egebrecht

- 1 Cup warm milk (110°)
- 2 1/2 Teaspoons bread yeast
- 1/8 Cup granulated sugar
- 1 Large egg
- 1/4 Cup butter, melted
- 1 Teaspoon salt
- 3 1/2 Cups unbleached flour
- Oil for deep frying.
- Powdered sugar

1. In food processor or mix master stir yeast into warm milk.
2. Let milk-yeast stand until foamy.
3. On low speed: add melted butter then eggs.
4. Once batter is well mixed, add first salt and sugar, then flour.
5. Mix until dough is moist enough to pull away from side of bowl.
6. Knead dough until smooth and elastic, using only enough flour to keep it from sticking to hands and fingers.
7. Place dough in lightly oiled clean bowl, spray or spread thin layer of oil over exposed dough.
8. Cover with plastic wrap and then place a moist warm towel on top of plastic.
9. Set in warm place to rise to double bulk. (About an hour, depending on how warm surrounding area is.)
10. Lay out on floured surface and punch down on surface then roll out into rectangle on a lightly floured surface.
11. Cover dough with plastic and towel again to let dough rest for 15-20 minutes.
12. Heat oil to 325° in deep fryer or large skillet. (Oil should be minimally 1 inch deep)
13. Cut "rested" dough into rectangles about 2x3 or 4x5.
14. To fry dough place only enough in oil that they do not overlap or touch each other and fry for about 2 minutes on each side. Flip over once it begins to turn golden. (I recommend doing a test run on one piece of dough first to see what your cooking time will be.)
15. When done, remove from oil and place on cookie or cooling rack with paper towels underneath rack.

