

delish

Easy Beignets

by LINDSAY FUNSTON

FEB 19, 2019

YIELDS: 15

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 30MINS

INGREDIENTS

1 c. all-purpose flour

1 tsp. baking powder

1/8 tsp. kosher salt

2 large eggs, separated

3/4 c. granulated sugar

1 tbsp. melted butter

1 tsp. pure vanilla extract

Vegetable oil, for frying

Powdered sugar, for dusting

DIRECTIONS

- 1** In a large bowl, whisk together flour, baking powder, and salt. In another large bowl, combine egg yolks, sugar, 1/4 cup water, melted butter, and vanilla and stir to combine. Fold into dry ingredients until just combined.
- 2** In a large bowl using a hand mixer, beat egg whites on medium speed until soft peaks form, then fold into batter.
- 3** In a large pot, heat oil to 375°. Drop small spoonfuls of batter into hot oil and fry until golden, about 5 minutes. (You want to keep the oil at 375° to make sure

they cook all the way through.) Transfer to a paper towel-lined plate.

4 Dust with powdered sugar before serving.

LINDSAY FUNSTON Deputy Editor

Lindsay Funston is a food editor who has more than 10 years experience tasting everything from pickles to bloody marys, writing about food trends, and creating easy recipes.

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