TIANA’S NEW ORLEANS BEIGNETS
INGREDIENTS

- 1/2 teaspoon dry yeast
- 1/4 cup warm water
- 1/4 cup sugar
- 2 tablespoons vegetable shortening
- 1/2 teaspoon salt
- 1/2 cup heavy cream
- 1 egg
- 4 cups all-purpose flour
- 1/2 cup boiling water
- Vegetable oil for frying
- Powdered sugar
STEP 1:
Sprinkle yeast over warm water in a small bowl. Stir to dissolve.
STEP 2:
Add sugar, shortening, salt, heavy cream, egg, flour, yeast, and boiling water to a large bowl. Mix together.
STEP 3:
Rest dough mixture for 30 minutes.
STEP 4:

Roll out dough to 1/4-inch thickness and cut into individual squares. Let dough rise for 2 hours in a warm area.
STEP 5:
Heat vegetable oil to 350° and fry beignets for 2–3 minutes, or until golden brown.
STEP 6:

Dust warm beignets with powdered sugar, and enjoy!