

INGREDIENTS:

- 6-6 ½ cups bread flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 envelope rapid rise dry yeast
- ½ cup granulated sugar
- 2 eggs, room temperature
- ¼ cup shortening
- 1 cup evaporated milk
- 1½ cup very warm water (120°F to 130°F)

- 1 quart vegetable oil for frying
- powdered sugar

SUPPLIES:

- mixer
- measuring cups
- measuring spoons
- dough scraper
- bowls
- rolling pin

- pan spray
- sheet pan
- pizza cutter
- frying pan
- frying oil
- thermometers
- slotted spoon

DIRECTIONS:

- In your mixer bowl, (using the paddle attachment) combine 6 cups flour, salt, baking powder, yeast, sugar, eggs, and shortening.
- Add evaporated milk and warm water (be sure to check temperature – at least 120°F but no more than 130°F.) Mix well.
- Add more flour ½ cup at a time until the dough cleans the bowl as it mixes. you may use less or more than the recipe calls for – the dough should be sticky.
- Grease a bowl and place the dough inside, flip it over, cover with plastic wrap, set the bowl in a warm area and let it rise for 1 hour, it should double in size.
- Sprinkle your counter liberally with flour – the dough will be sticky. Place the dough on top, sprinkle more flour on top and roll out the dough into a rectangle ¼-inch thick (don't knead in the flour, just use it to keep the dough from sticking to the counter or rolling pin).
- Slice into 2-inch squares with a pizza cutter. Place squares on parchment lined sheet pan.
- Let rise 15-20 minutes. Meanwhile, heat vegetable oil (at least 2-inches deep) until the temperature reaches 350°F.
- Place a few (3-4) dough squares at a time in the hot oil and turn them occasionally. Cook about 1½ to 2 minutes on each side.
- Remove from oil and drain on paper towels.
- Dust with a heavy layer of powdered sugar. Serve warm!

Adapted from:

ashleemarie.com/tiana-man-catching-new-orleans-beignets/#recipe and FleischmannsBeignets 3.1.2022

INGREDIENTS:

- 4 tablespoons unsalted butter
- 1 cup heavy cream
- ¼ cup light corn syrup
- 1 pinch salt
- 8 ounces bittersweet chocolate

DIRECTIONS:

1. In a small saucepan, melt butter over medium heat.
2. Add cream, corn syrup, and salt and bring to a boil.
3. Remove from heat, stir in chocolate, and let sit for 5 minutes.
4. Whisk until chocolate is smooth.
5. Use as a dipping sauce for beignets, or as a topping for ice cream or desserts.

INGREDIENTS:

- ground chicory and coffee blend (we used Café du Monde 4 parts coffee 1 part chicory)
- hot water
- whole milk (or milk of choice)

SUPPLIES:

- coffee press
- wooden or plastic spoon
- timer
- small saucepan or measuring cup to heat milk
- milk frother
- cup and saucer

DIRECTIONS:

1. Heat water in kettle to 200°F.
2. Add chicory blend coffee to coffee press. Use 1 scoop per every 4 ounces of hot water.
3. Pour hot water over coffee. Stir with a plastic or wooden spoon. Never use metal in a glass carafe.
4. Place lid on carafe and position with closed side at pour spout.
5. Steep for 4 minutes.
6. While coffee steeps, gently heat milk until very hot, but not boiling.
7. Froth milk with milk frother, whisk or shake in a Mason jar.
8. When coffee has finished brewing, GENTLY press down on plunger until it stops.
9. Turn lid to open position and pour into cup – filling half-way.
10. Add warm milk to fill cup, and spoon froth on top.
11. Sweeten as desired.