

## **Beignets**

### **Ingredients:**

1 envelope active dry yeast

1 and ½ cups warm water

½ cup sugar

2 eggs, beaten

1 cup evaporated milk

7 cups flour

¼ cup shortening, softened use Crisco

Quart of oil for deep frying

Powdered sugar to coat

In a large mixing bowl, add water and sprinkle the yeast over it. Stir until the yeast dissolves and let stand a few minutes. Add sugar, salt, beaten eggs and evaporated milk. Use electric mixer and blend until smooth. Add a little over half of the flour and then the shortening and then gradually mix in the rest of the flour.

Roll to about 1/8 inch thickness and cut into squares. Normally they are about 3 inches square.

Now you can try cooking right away, but it's best if you cover and refrigerate for at least 4 hours. You can also freeze the beignets for later use if desired, but why not just whip em up fresh every time.