

## Beignets

Our family has some rather unique traditions. Each year at Halloween we gather at Kate's house and make homemade donuts to pass out to the neighborhood kids. Of course we also eat our share of these yummy delights. We start making them about 4 'clock and our trick or treaters get warm fresh donuts throughout the evening. ( I have to say...some of those kids are pretty big!)

This year we made a slight change to the menu. Our family became a fan of Beignets at the youth gatherings that we attended in New Orleans. This traditional New-Orleans style recipe will make you want to grab a café au lait and you'll be set.

2 ¼ teaspoons active dry yeast  
1 ½ cups warm water (110 degrees F)  
½ cup white sugar  
1 teaspoon salt  
2 eggs  
1 cup evaporated milk  
7 cups all purpose flour  
¼ cup shortening  
1 quart vegetable oil for frying  
¼ cup confectioners' sugar

1. *In a large bowl, dissolve yeast in warm water. Add sugar, salt, eggs, evaporated milk, and blend well. Mix in 4 cups of the flour and beat until smooth. Add the shortening, and then the remaining 3 cups of flour. Cover and chill for up to 24 hours.*
2. *Roll out dough 1/8 inch thick. Cut into 2 ½ inch squares. Fry in 360 degree F hot oil. If beignets do not pop up, oil is not hot enough. Drain onto paper towels.*
3. *Shake confectioners' sugar on hot beignets. Serve warm.*