



## Haitian Beignets (Kanaval Street-Style) Beignets de Carnaval

Servings: 10-15

### Ingredients:

- 1 c all-purpose flour
- 1/4 tsp baking soda
- 1 pinch cinnamon (optional)
- 1 c mashed bananas  
(2 to 3 medium well ripened bananas)
- 1/4 c whole milk or  
2 Tbsp whole milk plus 2 Tbsp dark haitian rum
- 1/4 c granulated sugar
- granulated or powdered sugar for dusting

### Directions:

1. Mix flour with baking soda, cinnamon, and salt. Set aside.
2. In a large bowl, mix mashed bananas with milk and sugar until smooth.
3. Combine with flour mixture and stir until smooth.
4. Heat oil in a medium pan over medium High heat setting.
5. Drop the batter by tablespoons in hot oil. Do not overload.
6. Fry until golden, about 1 minute for each side.
7. Use a slotted spoon to remove them from pan.
8. Squeeze the oil out by gently pressing them on the slotted spoon with the back of a tablespoon.
9. Drain on paper towels.
10. Dust with sugar or powdered sugar