



## French Beignets - Benye de franse

Servings: 36

### Ingredients:

3 cups all-purpose flour  
1 pkg. active dry yeast  
½ teaspoon ground nutmeg  
1 cup milk  
⅔ teaspoon salt  
¼ cup sugar  
¼ cup cooking oil  
1 egg  
powdered sugar

### Directions:

Combine 1 ½ c. flour, yeast, and nutmeg. In a saucepan heat milk, sugar, oil, and salt just until warm. (115-120 degrees). Add to dry mixture; add egg. Beat at low speed with mixer for half minute, scraping bowl. Beat 3 minutes at high speed. Stir in enough remaining flour to make a soft dough. Place in greased bowl; turn once. Cover and chill.

Turn dough out on well floured surface; form into ball. Cover; let rest 10 minutes. Roll 18" x 12" rectangle. Cut in 3"x2" rectangles. Cover; let rise (30 minutes) - dough will not be doubled. Fry in dry hot fat (375 degrees), turning once, until golden, about 1 minute. Drain. Dip in powdered sugar.