

DINNERLY



King Cake Beignets:

A Taste of Mardi Gras with Dinnerly!



2,5h



2 Servings

You don't have to be in New Orleans to party like it's Mardi Gras! We're getting festive by combining two iconic treats from The Big Easy (tiny plastic baby not included). Just fry your homemade dough, whip up a sweet glaze, sprinkle colorful sugar on top, and you're ready to celebrate. We've got you covered! (2p-plan serves 10; 4p-plan serves 20)

WHAT WE SEND

- ¼ oz instant yeast
- 5 oz granulated sugar
- 10 oz all-purpose flour ²
- ¼ oz ground cinnamon
- 5 oz confectioners' sugar
- 1 oz yellow, purple & green sanding sugar

WHAT YOU NEED

- kosher salt
- 1 large egg ¹
- neutral oil
- all-purpose flour ²
- milk ³
- vanilla extract

TOOLS

- microwave
- 2 rimmed baking sheets
- large Dutch oven or heavy-bottomed pot

COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 220kcal, Fat 9g, Carbs 27g, Protein 7g



1. Bloom yeast

In a medium microwave-safe bowl, microwave **⅓ cup water** until it registers 105–110°F (see step 6!). Stir in **1¼ teaspoons yeast** and **1½ teaspoons sugar** until combined; let sit until foamy, about 5 minutes.

In a second medium bowl, whisk together **1 cup flour**, **1½ teaspoons sugar**, and **½ teaspoon each of cinnamon and salt**.



2. Mix & rest dough

To bowl with **foamy yeast**, whisk in **1 large egg** and **2 teaspoons oil**. Add **flour mixture**; stir with a spatula until dough comes together and no dry traces of flour remain. Cover bowl with plastic wrap and refrigerate until nearly doubled in size, about 1 hour.

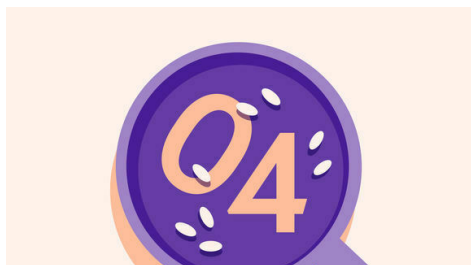
Generously dust a parchment-lined rimmed baking sheet with **remaining flour**.



3. Roll & cut dough

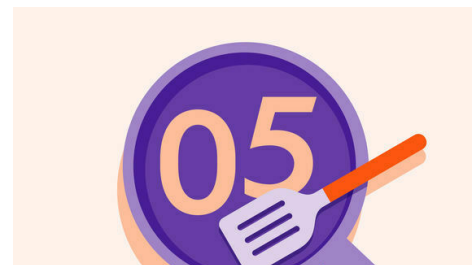
Place **dough** on a **well-floured** work surface (using more flour from home); dust top with more **flour**. Roll or stretch dough into a 5x12-inch rectangle (¼-inch thick). Cut into 10 (2½-inch) squares; transfer to prepared baking sheet.

Line a second rimmed baking sheet with paper towels.



4. Fry beignets

Heat **2 inches of oil** in a large Dutch oven or heavy-bottomed pot over medium to 350°F (see cooking tip!). Working in batches, fry **dough** until puffed up and golden-brown, 1–2 minutes per side (adjust heat as needed to maintain oil temperature between 325–340°F). Drain **beignets** on paper towel-lined rimmed baking sheet; let cool for 5 minutes.



5. Glaze & serve

In a medium bowl, whisk together **confectioners' sugar**, **2 tablespoons milk**, and **½ teaspoon vanilla** until a smooth **glaze** forms. Dip 1 side of each **beignet** into glaze, then return to baking sheet, glazed side-up.

Sprinkle tops of **king cake beignets** with **sanding sugar** and serve immediately. Enjoy!



6. Blooming yeast!

It's important for the water to be warm, about 100–110°F, when blooming yeast. Boiling hot water will kill the yeast, but if it's too cold or at room temperature, the yeast won't activate. If you don't have a thermometer, test the water temperature with your pinky finger—it should feel very warm but comfortable enough to keep your finger in the water.