

# DINNERLY



## Glazed King Cake Beignets 🍩

with Crescent Dough

🕒 20-30min 🍴 2 Servings

Dinnerly is celebrating Mardi Gras the only way we know how—by eating delicious treats! We put a twist on New Orleans' famous beignets inspired by king cake, often eaten to celebrate the holiday. After frying ready-to-bake crescent dough, we top them with a sweet glaze and festive tri-colored sprinkles. No tiny plastic baby included. We've got you covered! (2p-plan makes 16 beignets; 4p-plan makes 32)

## WHAT WE SEND

- 5 oz confectioners' sugar
- 8 oz crescent dough <sup>2,3</sup>
- 1 oz yellow, purple & green sanding sugar

## WHAT YOU NEED

- neutral oil
- milk <sup>1</sup>
- vanilla extract
- kosher salt

## TOOLS

- large Dutch oven or heavy-bottomed pot
- rimmed baking sheet

## COOKING TIP

Air fry it! Preheat air fryer to 400°F. In step 2, spray dough squares on both sides with nonstick spray. Working in batches, air fry until puffed and golden-brown, 2–3 minutes. Glaze as instructed.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 140kcal, Fat 8g, Carbs 17g, Protein 1g



### 1. Make glaze

Heat **2 inches of oil** in a large Dutch oven or heavy bottomed pot over medium-high until 350°F.

In a medium bowl, whisk together **confectioners' sugar**, **2 tablespoons milk**, **½ teaspoon vanilla**, and **a pinch of salt** until a smooth **glaze** forms. Set aside.



4. ...

What were you expecting, more steps?



### 2. Fry dough

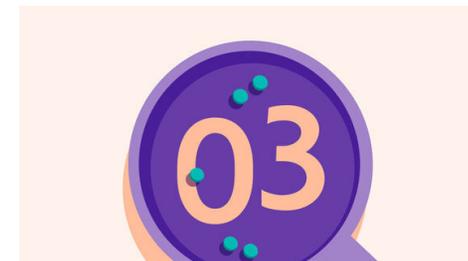
Unroll **crescent dough** to form a rectangle; press to seal seams together. Using a pizza cutter or knife, cut into 16 squares.

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 on a paper towel-lined rimmed baking sheet. Let cool slightly.



5. ...

You're not gonna find them here!



### 3. Glaze beignets & serve

Working 1 at a time, dip 1 side of each **beignet** into **glaze**, then return to baking sheet, glazed-side up. Sprinkle with **sanding sugar**.

Serve **king cake beignets** immediately. Enjoy!



6. ...

Kick back, relax, and enjoy your Dinnerly!