



NEW ORLEANS STYLE BEIGNETS

Every sweet tooth will enjoy these deep-fried French pastries – beignets! With our 8 oz. Pizza Dough Ball Made with 00 Style Flour, you can fry up these sweet golden pillows of bliss in no time. Simply roll the dough into a rectangle, cut into mini squares and fry in a pot of oil! Dust with powdered sugar before serving.

Yield: 16 Beignets

INGREDIENTS

1 **RICH'S** Pizza Dough Ball Made With 00 Style Flour, 60 8-Oz (#16804)

Vegetable Oil, for frying

Powdered Sugar, for dusting

DIRECTIONS

- 1 Roll the dough into a 7 x 8-inch rectangle and cut it into 16 mini squares
- 2 Add oil to a pot for frying, about 2 inches deep
- 3 Once oil is heated, drop in a few mini dough squares. Let them fry for a few minutes on each side, until both sides are golden
- 4 Remove finished beignets from the oil and place onto a paper towel-lined plate to soak up excess oil



- 5 Repeat with remaining dough until all beignets are cooked.
- 6 Dust with powdered sugar. Serve