



NO PROOF BEIGNET

Golden, crispy, and utterly irresistible — these No Proof Dinner Rolls transform into melt-in-your-mouth delights with minimal effort! Deep-fried to perfection, then dusted in a sugary coating of your choice, they're finished with a luscious drizzle of chocolate, caramel, or strawberry sauce. A warm, pillowy treat that's impossible to resist!

Yield: 3 Beignets

INGREDIENTS

RICH'S NO PROOF WHITE DINNER ROLL DOUGH (#21994)

Powdered sugar, cinnamon, or granulated sugar

Chocolate, caramel, or strawberry sauce

DIRECTIONS

- 1 Spray a parchment-lined sheet pan with vegetable oil and place frozen dough on the pan.
- 2 Cover with plastic wrap and place in the refrigerator to thaw, about 18 to 36 hours.
- 3 Once ready to use, cut roll in half diagonally.
- 4 Place in a preheated fryer at 350 degrees for 3 to 4 minutes, flip rolls over halfway through the frying process, until the rolls are golden brown.



- 5 Remove from the fryer and toss in powdered sugar, cinnamon sugar or granulated sugar. Serve with chocolate, caramel, or strawberry sauce. Serve warm.