

THE
PRINCESS
AND THE
FROG

STREAMING ON

Disney+

TIANA'S NEW ORLEANS BEIGNETS



INGREDIENTS

- 1/2 teaspoon dry yeast
- 1/4 cup warm water
- 1/4 cup sugar
- 2 tablespoons vegetable shortening
- 1/2 teaspoon salt
- 1/2 cup heavy cream
- 1 egg
- 4 cups all-purpose flour
- 1/2 cup boiling water
- Vegetable oil for frying
- Powdered sugar



STEP 1:

Sprinkle yeast over warm
water in a small bowl.
Stir to dissolve.



STEP 2:

Add sugar, shortening, salt, heavy cream, egg, flour, yeast, and boiling water to a large bowl. Mix together.



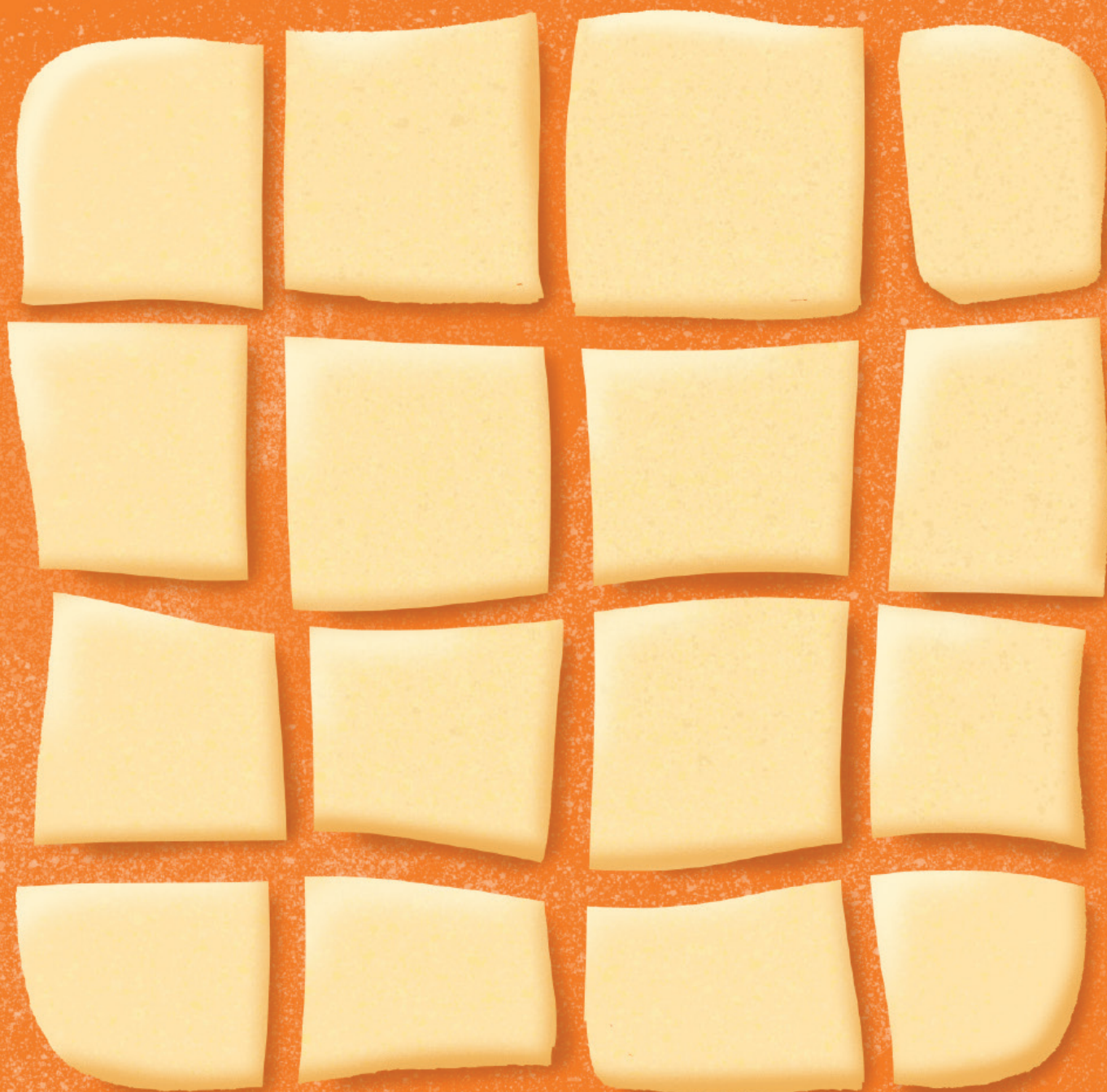
STEP 3:

Rest dough mixture for 30 minutes.



STEP 4:

Roll out dough to 1/4-inch thickness
and cut into individual squares.
Let dough rise for 2 hours in a warm area.



STEP 5:

Heat vegetable oil to 350° and
fry beignets for 2-3 minutes,
or until golden brown.



STEP 6:

Dust warm beignets with powdered sugar, and enjoy!

