



Chocolate Hazelnut Beignets

Prep: 45 minutes plus standing

Cook: 30 minutes • Makes: 4 dozen

- 1 cup warm water (105 to 115°F)
- 1 envelope (¼ ounce) active dry yeast
- ¼ cup granulated sugar
- 1 large egg
- 4 cups all-purpose flour plus additional for dusting
- ½ cup evaporated milk
- 2 tablespoons unsalted butter, softened
- ¾ teaspoon salt
- Nonstick cooking spray
- 3½-4 cups canola or vegetable oil
- 1 jar (13 ounces) chocolate hazelnut spread
- 2 cups powdered sugar for dusting

1. In bowl of stand mixer with dough hook, stir water, yeast and sugar; let stand 5 minutes. Add egg, flour, evaporated milk, butter and salt. Mix on low speed 2 minutes. Increase speed to medium; mix 2 minutes.

2. Transfer dough to lightly floured work surface; gently knead 2 minutes or until dough is smooth, dusting dough with flour as needed (note: dough will be very sticky). Spray large bowl with cooking spray; transfer dough to prepared bowl. Cover with plastic wrap; let stand in warm place 2 hours or until doubled in size.

3. Transfer dough to lightly floured work surface; punch down dough. Dust rolling pin with flour; roll dough to 12 x 16-inch rectangle. Using a ruler as a guide, cut dough into 2-inch squares.

4. Attach candy thermometer to side of 4-quart saucepot. Fill pot with 2 inches of oil; heat oil to 375°F. Carefully add 3 to 4 beignets to hot oil; cook 1 to 1½ minutes or until golden brown, turning once halfway through cooking. With slotted spoon, transfer beignet to paper towel-lined cookie sheet to drain. Repeat process to cook remaining beignets, adding more oil to pot if necessary and reheating to 375°F.

5. Fill pastry bag fitted with small round piping tip with hazelnut spread. Gently insert piping tip about ¼ inch into side of each beignet; squeeze bag while slowly pulling out tip to fill. In large bowl, toss beignets in powdered sugar.

*Approximate nutritional values per serving (2 beignets):
385 Calories, 24g Fat (7g Saturated), 11mg Cholesterol,
88mg Sodium, 38g Carbohydrates, 1g Fiber, 4g Protein*

Helpful tip:

> The beignets taste best served the day they are made.

You can make this recipe without using a stand mixer by stirring the ingredients together by hand in a large mixing bowl and kneading the dough for 7 to 9 minutes until it's smooth, dusting with flour as needed.