

# DOUBLETREE COOKIE BEIGNET

**YIELD: 48 BEIGNETS**

Beignets, deep-fried, pillowy doughnuts, served with a dusting of powdered sugar, are a quintessential part of the New Orleans food scene. **Best enjoyed fresh out of the oven with a hot *café au lait* or *espresso***, this addictive chewy treat will whisk you away to the colorful streets of the French Quarter, New Orleans jazz, and iconic Mardi Gras parades.

## **Stanley Everage, Executive Chef**

DoubleTree by Hilton Hotel New Orleans – New Orleans, LA, USA



¼ oz. active dry yeast  
¼ cup warm water  
1 cup evaporated milk  
½ cup canola oil  
¼ cup sugar  
1 large egg  
4 ½ cups self-rising flour  
4 DoubleTree Cookies, finely crumbled  
Vegetable oil for frying  
Powdered sugar for coating  
Chocolate syrup and caramel sauce for drizzle

In a large bowl, dissolve yeast in warm water. Add milk, oil, sugar, egg, and 2 cups of the flour. Beat until smooth. Stir in enough of the remaining flour and cookie crumbs to form a soft dough (dough will be sticky). Place in an oiled bowl and cover. Allow to rise for about 2 hours or until doubled in bulk.

Punch dough down and turn onto a floured surface. Roll into a 16x12-inch rectangle. Cut rectangle into 2-inch squares.

Using an electric skillet or deep fat fryer, heat oil to 375°F. Fry squares, a few at a time, until golden brown on both sides. Drain on paper towels. Roll warm beignets in powdered sugar and top with drizzles of chocolate syrup and caramel sauce.