

Foodnity Recipes

Vanilla French Beignets: Amazing Breakfast Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Batter

- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp instant yeast
- [ ] 1/2 tsp salt
- [ ] 1 cup warm milk (110°F)
- [ ] 2 large eggs, lightly beaten
- [ ] 2 tbsp melted butter
- [ ] 2 tsp pure vanilla extract

For Frying & Finishing

- [ ] Vegetable oil, for deep frying
- [ ] 1/2 cup powdered sugar, for dusting

Instructions

1. In a large bowl, whisk together flour, sugar, yeast, and salt.
2. Warm the milk until just above body temperature, then pour into the dry ingredients and stir until a sticky dough forms.
3. Add the eggs, melted butter, and vanilla extract; mix until smooth. Cover and let rise in a warm spot until doubled, about 1 hour.
4. Heat oil in a deep pot to 350°F. While the oil heats, drop spoonfuls of batter (about 2-inch wide) into the oil, frying a few at a time until golden, about 2-3 minutes per side.
5. Remove beignets with a slotted spoon, drain on paper towels, then toss generously in powdered sugar while still warm.

Nutrition per serving

260 kcal	6 g	32 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash of milk; it should be pourable but not runny.
- For extra vanilla aroma, add a vanilla bean seed to the milk before mixing.
- Serve immediately for the best texture; they soften if left out too long.