

Beignet Funnel Cake

Recipe By *Nossi Fogel*



Cooking and Prep:  35
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Serves:  1

Contains:    

Preference: Dairy

Beignets are a traditional New Orleans pastry, which is fried choux paste.

Difficulty: Easy

Occasion: Chanukah

Diet: Pescetarian, Vegetarian

Source: KosherScoop.com

Ingredients (6)

Main ingredients

- 1 egg
- 50 milliliters water
- 25 grams butter
- 25 grams flour
- pinch of salt
- 1 teaspoon vanilla extract (I used Bakto brand)

Start Cooking

Make the Funnel Cake

1. Heat up two to three cups of oil in a heavy bottomed pot.
2. Combine butter, water, and pinch of salt in pot, and melt butter over medium heat.
3. When fully melted, add all of the flour at once, and stir to combine, and cook for another minute or two to remove any floury taste. Set aside to cool (about 5-10 minutes should be fine).
4. Add egg and vanilla, and stir to combine. It will look like it doesn't go, but keep on stirring and it will all come together.
5. When oil registers 350 degrees Fahrenheit, then its time for frying (if you don't have a thermometer, you can use a popcorn kernel, and when that pops, that's pretty much the right temperature). Transfer your dough to a piping/Ziploc bag, and pipe the dough into the oil, making whatever shape you want, and cook for two to three minutes, flip, and finish off the other side.
6. When done, transfer to a cooling rack, and to go the extra mile, sprinkle either with confectionary sugar (which is what I did), or since you're smarter than me (I just thought of this now, and wish I had thought of it then) sprinkle with Bakto Vanilla Sugar.

Note: This recipe was part of a series done using Bakto Flavors Products.