



## JERNEJ KITCHEN

# BEIGNETS WITH CINNAMON SUGAR

*Super soft, not too greasy, incredibly full of flavor and winterish spices.*

SERVES 6 PEOPLE  
PREPARATION: 90 MINUTES

### BEIGNETS

50 g milk

5 g active dry yeast

20 g sugar

50 g butter, softened at room temperature

250 g all-purpose flour

1 egg

nutmeg powder, cinnamon powder, all spice powder, cloves powder, cardamom powder

1 tbsp rum

500 ml canola oil (rapeseed oil) for frying

### CINNAMON SUGAR

250 g sugar

1 tbsp cinnamon powder

1/2 vanilla bean (seeds only)

### TOOLS AND EQUIPEMENT

large bowl

bowl

stand mixer

HEAVY BASED SAUCEPAN WITH A LID

THERMOMETER

paper towels

### PREPARATION

Mix 50ml (1.7 oz) of water, milk, sugar, and yeast in a bowl of a stand mixer and let sit for 10 minutes at room temperature.

### KNEAD

Add the flour, 1/2 teaspoon of nutmeg powder, 1/2 teaspoon of cinnamon powder, 1/2 teaspoon of allspice powder, 1/2 teaspoon of cloves powder, 1/2 teaspoon of cardamom powder and rum to the yeast mixture and stir to combine. Knead using a stand mixer fitted with dough hook. Add the egg and continue to knead for about 3 - 5 minutes. The dough has to be glossy and smooth. Cut the butter into small cubes and slowly incorporate it into the dough. Knead once again. Cover with a kitchen towel and let proof on room temperature for about 35 minutes or until doubled in size.

### ROLL OUT THE DOUGH

Roll the dough out to about 0.5 cm (1/4-inch) thickness and cut into 5 cm (2-inch) squares. Place each beignet on a tray lined with parchment paper. Leave a bit of space in between each beignet. Cover with a kitchen towel and let proof for about 15 minutes.

### CINNAMON SUGAR

In a bowl stir together the sugar, cinnamon powder and seeds from 1/2 vanilla bean. Set aside.

### DEEP FRYING

Get a heavy-based saucepan. Fill it up to the halfway point with rapeseed oil. Heat the oil to 165 - 170°C/330 - 340°F. Carefully remove the beignets from the baking tray, take care not to deflate them, and put them into the oil. Cover with a lid. Fry for 3 minutes on each side until golden brown. Don't cover with a lid when you turn the beignets around. Remove from the oil and drain them on kitchen paper. Set aside to cool slightly.

## SERVE

Coat the beignets with cinnamon sugar while they are still a bit warm and serve immediately.