



SKYE BLUE

Kitchens

BEIGNETS (French doughnuts/fritters)

What you need:

- 250g Baking Bag mix
- Good pinch of salt
- 3 tsp baking powder
- 2 tsp caster sugar
- 1 egg, beaten well
- 1 cup milk (note 1)
- 1 tsp vanilla essence
- Oil for frying (Rice Bran oil or similar)



Notes:

1. For dairy free use non dairy milk of choice

To Make:

Mix all the dry ingredients into a bowl. In a jug/bowl beat the egg, milk and vanilla together. Add the liquid to the dry ingredients and mix to just combined.

Leave to stand for 2-3 minutes. Drop small tablespoonfuls of batter into hot oil. Fry until golden (about 1-2 minutes), turning once. Drain on kitchen towel. Dredge with icing sugar.

Tip: A lovely Sunday morning breakfast treat with coffee. ENJOY!