

## CARAMEL APPLE BEIGNETS



### Ingredients:

1	Cup	Water, lukewarm (about 90-100°)
3	Teaspoons	Dry Yeast
1/2	Cup	Apples, peeled and chopped small
1	Teaspoon	Ground Cinnamon
1/4	Cup	Brown Sugar
1/4	Cup	Sugar
1/2	Teaspoon	Salt
1	Large	Egg, beaten (room temperature)
2	Tablespoons	Butter, softened
1/2	Cup	Evaporated Milk
4	Cups	All Purpose Flour
1/2	Cup	Butter (one stick)
1/2	Cup	Brown Sugar
3/4	Cup	Heavy Cream
		Oil For Frying

### Directions:

1. Stir yeast into warm water. Let bloom about 5 minutes, until foamy. Combine chopped apples, cinnamon and brown sugar.
2. Using a mixer with a dough hook, place yeast, apple mixture and next 6 ingredients in the bowl and beat until a smooth dough forms. Remove from mixer and place in a lightly greased bowl, cover and let rise until doubled in size – about 2 hours.
3. For the sauce, melt 1/2 cup butter in sauce pan. Add brown sugar, stirring constantly until sugar is dissolved. Add cream and cook, stirring constantly until sauce is thick, smooth and creamy.
4. Turn risen dough onto lightly floured surface. Roll out to a 1/4 inch thickness and cut into squares.
5. Heat oil to 350°. Fry dough squares in small batches until golden brown – about 1 minute per side.
6. Remove beignets from fryer and drain on paper towels. Sprinkle with powdered sugar if desired. Serve warm with caramel dipping sauce.