

Ingredients

1 package (1/4 oz.) active dry yeast
1/4 cup warm water (110° to 115°)
1 cup evaporated milk
1/2 cup canola oil
1/4 cup sugar
1 large egg
4-1/2 cups self-rising flour
Oil for deep-fat frying
Confectioners' sugar



Directions

1. In a large bowl, dissolve yeast in warm water. Add milk, oil, sugar, egg and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Do not knead. Cover and refrigerate overnight.

2. Punch dough down. Turn onto a floured surface; roll into a 16 x 12-in. rectangle. Cut into 2-in. squares.

3. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry squares, a few at a time, until golden brown on both sides. Drain on paper towels. Roll warm beignets in confectioners' sugar.

