**BEIGNETS**

**1 ¾ CUP HOT TAP WATER**

**2 TBLS YEAST**

**3 TBLS SUGAR**

**2 TBLS DRY MILK**

**LET RISE IN BOWL**

**ADD TO MIXER**

**2 TBLS OLIVE OIL**

**2 EGGS**

**ADD THE RISEN BL TO MIXER WHEN DOUBLES IN SIZE**

**MIX WITH DOUGH HOOK**

**ADD ABOUT 4 – 4 ½ CUPS FLOUR ADD 1 CUP OF CONFECIONATE SUGAR**

**ROLL OUT ON A FLOURED SURFACE, CUT INTO 3 INCH SQUARES**

**DEEP FRY IN HEATED OIL, FLIP TO MAKE SURE BOOTH SIDES ARE COOKED.**

**SPRINKLE WITH CONFECIONATE SUGAR AND SERVE HOT**