

Betty's Faux French Chocolate Beignets Recipe



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In this video, Betty demonstrates how to make Faux French Beignets. This is a quick and easy way to make chocolate beignets, using ordinary ingredients from your kitchen, and you don't need to be a French pastry chef to make these! I found out how to make these by watching a TV show, "Chefs of the Bluegrass," which had a segment featuring Furlongs, an upscale restaurant in Lexington, Kentucky. The theme of the restaurant is thoroughbred racing, but the style of food is Cajun. This is a great place to find wonderful jambalaya or etouffee! The owner and the chef are both from the New Orleans area, and they offered this quick recipe for beignets on the "Chefs of the Bluegrass" show, and I wanted to pass it along to you!

Ingredients:

- canned refrigerated biscuits
- semisweet chocolate chips
- peanut oil
- confectioner's sugar

Remove refrigerated biscuits from their can. Individually, stretch each biscuit into a circle of dough. Place a few chocolate chips on the dough. Fold the dough in half, enclosing the chocolate chips. Use your fingers to pinch the edges together, so that you have a crescent of dough that completely encloses the chocolate chips. Make sure there are not holes in the dough or gaps in the edges. Meanwhile, heat about 1 inch of peanut oil in a heavy pot to 350 degrees. When the oil is hot enough, carefully place a chocolate-filled crescent into the hot oil. The dough of the crescent should sizzle. The beignet will cook very quickly. When it is brown on the bottom, let it roll over in the oil to brown the other side. When brown on both sides, remove from oil, and place on paper toweling to drain. Quickly roll the beignet in a container of confectioner's sugar to coat all over. The beignet is ready to eat! You may do several at a time and place them on a nice serving plate. They are excellent when served warm, but still great after they have cooled. Enjoy!!! --Betty