

Biscuit Beignets with Praline Sauce

Karen Beckel
Copper Hills Sams

Ingredients:

For Praline Sauce:

8-oz or 1 stick butter
1 cup dark brown sugar, packed
¼ cup chopped pecans
3 Tbsp milk
½ tsp vanilla

For the Beignets:

1 tube flaky biscuits (I use regular Pillsbury buttermilk – not grands)
2+ cups regular or butter flavored shortening for frying (I use regular)

Preparation:

For Praline Sauce:

Melt butter in a medium heavy bottom sauce pan over medium heat. Add the sugar and whisk until the sugar melts and the mixture begins to boil (about 5 minutes). Stir in milk, vanilla and nuts until smooth. Set aside.

For Beignets:

Separate biscuits and cut into fourths. In a heavy bottom skillet (use a thermometer) or an electric sauce pan heat the shortening to 325 to 350 degrees. Fry biscuit quarters in batches until golden brown on each side (they cook quickly!). Serve with praline sauce or cinnamon and sugar or ?



Participant
Spring Rally
2016