**Beignets**

Ingredients:

1/3 cup warm water (110°F) \

3 Tbsp. half and half

1 egg yolk, lightly beaten

2 Tbs granulated sugar

Pinch salt

1 ¼ tsp. instant yeast

1 ½ to 2 cups flour

Vegetable oil for deep-frying

Confectioners' sugar for dusting

**Day 1**

In a 2-cup measuring cup, combine the water, half and half, and egg. Mix to combine.

In a medium bowl, combine sugar, salt, yeast, and 1 ½ cups flour.

Pour the liquid ingredients into the dry and mix with a spoon. Pour onto a lightly floured countertop and knead until the dough is very smooth. You will likely add the remaining ½ cup flour or more while kneading.

Transfer kneaded dough to a greased pan and let rise until doubled in size, or overnight in the fridge.

**Day 2**  
  
Transfer the dough to a lightly floured work surface and punch it down to eliminate air pockets. Using a floured rolling pin, roll out the dough into a square about 3/4 inch thick. Using a sharp knife, square off the corners. Cut the dough into 8, 2-inch squares, then cut the squares in half on the diagonal to form 16 triangles. Transfer to a lightly floured baking sheet and let rise, uncovered, until doubled in size, about 45 minutes (or covered, overnight in fridge as needed).   
  
In a heavy saucepan or deep fryer, pour in oil to a depth of 4 inches and heat to 375°F on a deep-frying thermometer. Add the pieces of dough, a few at a time, and deep-fry, turning as needed, until golden, about 1 minute. Using a slotted spoon, transfer to paper towels to drain.   
  
Sprinkle generously with confectioners' sugar and serve hot.