



Allergy-free Beignets

Gluten, Egg, Dairy and Soy Free

2	pounds	Bob's Red Mill® Whole Grain Pizza Crust Mix*
1	Tbsp	Dry Active Yeast (comes inside the package of pizza dough mix)
1 ¼	cups	Warm Water (100F)
3	ounces	Sugar
½	tsp	Salt
5	tsp	EnerG® Egg Replacer
10	ounces	Apple Juice
4	ounces	Unsweetened Applesauce
1	tsp	Canola Oil
	Pinch	Ground Cinnamon

**Bob's Red Mill® Pizza Dough mix is produced in a facility that handles nuts and soy products, though it is not listed as an ingredient in this mix.*

Yield – 40ea Beignets

Production Directions:

- In a small bowl, combine the warm water and yeast. Let sit 5 minutes.
- In a stand mixer or bowl of a food processor add the water/yeast mix and all other ingredients except half the pizza dough mix. (you will add it later)
- Mix to combine.
- Add the remaining Pizza mix ¼ cup at a time, mixing after each addition to achieve a dough-like consistency. When that result is reached, turn out the dough to a lightly floured surface (you can use your remaining pizza mix, for this (if any)
- Roll the dough out to ¼" thickness and cut into 2" x 3" pieces.
- You can wrap these tightly with parchment paper to separate them and they will keep for up to six weeks in the freezer.

Frying Directions:

- Preheat a deep fryer to 350F
- If possible, leave the beignets out at room temperature for 20 minutes before frying.
- Lightly press the beignets to increase their width slightly.
- Fry until golden brown, turning once to allow for even cooking.
- Remove from the hot oil with a slotted spoon and allow to drain on a paper towel briefly.
- Dust with a generous amount of powdered sugar prior to serving.