



Beignets with cinnamon cream cheese frosting

Recipe by Angie Boyd

Serves: 4-6

Cooking: 1hr 45min

Difficulty: Medium

Ingredients :

Frosting:

115g Butter, softened

280g Selati Icing snow, sifted

230g Cream cheese

½ Lemon, finely grated zest

5ml Cinnamon

Beignets:

250ml Water

125ml (100g) Butter

pinch Salt

250ml Cake flour

3-4 Eggs

Canola oil for deep frying

Icing sugar and cinnamon for dusting

Fresh berries, optional for serving

Methods :

Frosting:

Place the butter into a bowl and using an electric hand-mixer, beat until creamy.

Add sifted icing sugar a spoon at a time until all mixed in and smooth.

Beat in the cream cheese and add lemon zest and cinnamon.

Chill until needed.

Beignets:

Place the water, salt and butter in a saucepan over a medium heat.

Allow the butter to melt before raising the temperature and bringing the liquid up to a full “rolling” boil.

As soon as the ‘rolling’ boil is at its peak, remove from the heat and tip in the flour all at once.

Quickly beat in the flour with a wooden spoon, until it comes away from the sides of the pan into a ball.

Allow the mixture to cool to tepid in a bowl.

Gradually add the beaten eggs, beating vigorously after each addition until the mixture is smooth and glossy. NB: The mixture needs as much of the egg to be added, but still hold its shape. The mixture must not be sloppy.

In a medium saucepan, heat the canola oil to about 150/160°C.

Using a dessert spoon, scoop small portions of the choux pastry into the hot oil.

Allow to fry until golden brown and cooked (about 10-15 minutes). Turn over from time to time to ensure even cooking.

Remove with a slotted spoon and drain well on paper towel.

Fill a small piping bag fitted with a small nozzle with the frosting. Pierce the base of each beignet and fill with the cream cheese frosting.

Serve with fresh berries and a dusting of icing sugar and cinnamon.