



Mickey Mouse Beignets

A New Orleans favorite, served with a Disney flare. Mickey Mouse beignets can be found at the French Market, Mint Julep Bar, Café Orleans, and even Club 33 in Disneyland.

ingredients

½ teaspoon dry yeast

¼ cup warm water (105 degrees Fahrenheit)

¼ cup sugar

2 tablespoons vegetable shortening

½ teaspoon salt

½ cup heavy cream

1 egg

4 cups all-purpose flour

½ cup boiling water

Vegetable oil for frying

directions

Sprinkle yeast over warm water in a small bowl, stirring to dissolve. Let stand for 5 minutes.

In a separate, large bowl combine sugar, shortening, salt, heavy cream, egg, flour and boiling water. Stir in yeast mixture.

Let dough rest for 30 minutes then Roll into a ¼ inch thick sheet. Cut individual beignets with a Mickey Mouse-shaped cutter or cut into 2½ to 3 inch squares. Cover with towel and let dough rise in a warm, draft-free area for 1 to 1½ hours, or until it has doubled in size.

In a deep, heavy pot heat 3 inches of vegetable oil to 350 degrees Fahrenheit. Fry beignets until golden brown, about 2 to 3 minutes, turning as soon as they brown on one side.

Remove with tongs and place on paper towels to drain. Dust warm beignets with powdered sugar and serve immediately.



Gingerbread Beignets

A holiday variation of the Mickey Mouse Beignets.
This version is exclusive to Club 33 in Disneyland.

ingredients

1 cup evaporated milk, heated until warm
1 envelope dry active yeast
1 egg, lightly beaten
½ cup molasses
¼ cup plus 2 tablespoons sugar, divided
1 tablespoon vegetable oil
4½ cups all-purpose flour, divided
1 teaspoon salt
1½ teaspoon ground cinnamon, divided
½ teaspoon ground nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
⅓ cup shortening
Vegetable oil for frying

directions

Combine evaporated milk and yeast in a large bowl. Add egg, molasses, 2 tablespoons sugar and vegetable oil. Stir until yeast dissolves and mixture is combined.

In a separate bowl, sift together 4 cups of flour, salt, ½ teaspoon cinnamon, nutmeg, ginger and cloves. Add half the flour mixture to the milk mixture. Mix well.

Add shortening to the milk mixture, blending until combined, then add the remaining flour mixture. Knead until mixture comes together, adding remaining ½ cup flour, a bit at a time, if needed. Form dough into ball, wrap with plastic wrap and refrigerate at least 4 hours or overnight.

On a floured board, roll dough into a ⅓ inch sheet. Cut individual beignets with a Mickey Mouse-shaped cutter or cut into 2½ to 3 inch squares. Cover with towel and let dough rise in a warm, draft-free area for 45 minutes.

In a deep, heavy pot heat 3 inches of vegetable oil to 375 degrees Fahrenheit. Fry beignets until puffed and golden brown, turning as soon as they brown on one side.

Remove with tongs and place on paper towels to drain. Combine remaining ¼ cup sugar and 1 teaspoon cinnamon in a small bowl. Dust hot beignets with cinnamon-sugar mixture; serve warm.



Eggnog Crème Anglaise

The warm Eggnog Crème Anglaise is the perfect complement for the irresistible Gingerbread Beignets.

ingredients

2 cups eggnog

½ cup milk

¼ cup sugar

6 egg yolks

½ teaspoon ground nutmeg

½ teaspoon ground cinnamon

directions

Combine Eggnog and milk in a large, heavy saucepan over medium-high heat.

Meanwhile, combine sugar and egg yolks in the bowl of an electric mixer fitted with the whisk attachment. Beat until light, thick and fluffy.

Very slowly drizzle in hot eggnog mixture while beating at medium-low speed.

Transfer mixture back to saucepan over medium low heat. Cook, stirring constantly for 10 minutes or until sauce thickens and becomes creamy. Do not simmer or the egg yolks will curdle.

Remove the sauce from the heat, whisk, and strain through a fine sieve. Serve warm with Gingerbread Beignets.



Pumpkin Beignets

Served at Club 33 in Disneyland, these beignets are a fun fall twist on the classic Mickey Mouse Beignets.

ingredients

Pumpkin Beignet ingredients:

- ½ teaspoon dry yeast
- ¼ cup warm water (105 degrees Fahrenheit)
- 4 cups all-purpose flour
- 1 cup canned pumpkin puree
- ¼ cup sugar
- ¼ cup heavy cream
- ¼ cup hot water
- 1 egg
- 2 tablespoons vegetable shortening
- ½ teaspoon salt
- Vegetable oil for frying

Maple Glaze ingredients:

- 3 tablespoons butter
- ¼ cup maple syrup
- 1 cup powdered sugar

directions

Pumpkin Beignets:

Sprinkle yeast over warm water in a small bowl, stirring to dissolve. Let stand for 5 minutes.

In a separate, large bowl combine flour, pumpkin puree, sugar, heavy cream, hot water, egg, shortening and salt. Stir in yeast mixture.

Let dough rest for 30 minutes then, on a well-floured surface, Roll into a ½ inch thick sheet. Cut individual beignets with a Mickey Mouse-shaped cutter or cut into 2 inch squares. Cover with towel and let dough rise in a warm, draft-free area for 1 to 1½ hours.

In a deep, heavy pot heat 3 inches of vegetable oil to 350 degrees Fahrenheit. Fry beignets until golden brown, about 2 to 3 minutes, turning as soon as they brown on one side.

Remove with tongs and place on paper towels to drain.

Maple Glaze:

Combine butter and maple syrup in a microwave-safe bowl. Microwave until butter melts. Whisk in powdered sugar until smooth.

Drizzle warm beignets with maple glaze and serve immediately.