

Banana Beignets

Recipe by Jouvens Jean.

Prep time: 18 minutes
Cook time: 3-4 minutes
Serves 10-12

Ingredients

1 quart coconut oil (for frying)	2 tbsp granulated sugar
2 large eggs	1/4 tsp salt
1 cup self-rising flour	2 ounces medium diced banana
1 tsp vanilla extract	1 tsp powdered sugar for dusting
1/2 cup whole milk	

Steps

1. Heat oil in deep fryer or a heavy-bottom saucepan to 350°F.
2. Whisk eggs in a large bowl. Add flour, vanilla extract, milk, sugar, and salt. Whisk until smooth. Lightly fold in the banana.
3. Using a 1-ounce scoop, place 4 to 5 scoops of the batter into the hot oil.
4. Cook until caramel brown on both sides, then remove the beignets from the oil. Place the beignets on a paper towel-lined plate.
5. Sprinkle with powdered sugar while beignets are still warm.

