

# FRENCH BRIOCHE BEIGNETS

## The Recipe

<https://cuisinedaubery.com/recipe/french-brioche-beignets/>

Delicious fluffy beignets, made with a brioche recipe

Chef: Christophe Felder

Skill: Easy Level

Cuisine: French Cuisine

Courses: Beignet, Dessert, Small Cake, Brunch &#038; Goûter,

## Ingredients

### For 28 Beignets (Bugnes)

2 Cups Flour (290 grams)

2 Tablespoons Sugar (30 grams)

1 teaspoon Dry Yeast (5 grams)

3 Eggs 1/3 Cup or 150 grams

3/4 Cup Butter (165 grams)

\*Optional

1 Orange Zest

1 Lime Zest

1/2 Cup Orange Blossom Water (100 grams)

### For 28 Beignets (Bugnes)

1 Cup Flour (145 grams)

1 Tablespoon Sugar (15 grams)

1 teaspoon Dry Yeast (2.5 grams)

1 1/2 Eggs 3 Tablespoons or 75 grams

1/3 Cup Butter (82.5 grams)

\*Optional

1/2 Orange Zest

1/2 Lime Zest

3 Tablespoons Orange Blossom Water (50 grams)

### For 56 Beignets (Bugnes)

4 Cups Flour (580 grams)

1/4 Cup Sugar (60 grams)

1 Tablespoon Dry Yeast (10 grams)

## FRENCH BRIOCHE BEIGNETS

6 Eggs 3/4 Cup or 300 grams

1 1/2 Cup Butter (330 grams)

\*Optional

2 Orange Zests

2 Lime Zests

3/4 Cup Orange Blossom Water (200 grams)

### Steps

Here's the recipe video: