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Lemon Ricotta "Beignets"

Adapted from All You [October 2010](#)

Ingredients

- Vegetable oil
- 1 large egg
- 3 tablespoons sugar
- 1/2 cup ricotta
- 1/2 teaspoon grated lemon zest
- 1/2 teaspoon vanilla extract
- 1/3 cup all-purpose flour
- Pinch of salt
- Confectioners' sugar

Preparation

1. Heat 2 inches vegetable oil in a large deep cast iron pot over medium-high heat until it reaches 350°F on a candy thermometer. (As oil is heating, watch thermometer carefully and adjust heat to keep oil from getting too hot.) Line a large plate with paper towels.
2. In a large bowl, stir together egg, sugar, ricotta, lemon zest, vanilla, flour and salt until smooth.
3. Drop heaping teaspoonfuls of batter into hot oil and fry, turning once with tongs or a slotted spoon, until beignets are golden, 2 to 3 minutes total. Remove beignets with a slotted spoon and place on a paper towel-lined plate briefly to drain. Dust with confectioners' sugar, if desired, and serve immediately.