



Lavender Vanilla Bean Beignets

Ingredients & Directions

ICING

1. Whisk together 1 tbsp Bloomfield Dried Lavender, 1 vanilla bean (scraped), $\frac{1}{2}$ cup plant milk, and 4 cups powdered sugar. Set aside.

FILLING

1. Beat $\frac{1}{4}$ cup cashew yogurt, $\frac{1}{4}$ cup vegan butter, and $\frac{1}{4}$ cup coconut cream until fluffy. Mix in $\frac{1}{2}$ cup icing and chill.

BEIGNETS

1. Mix 1 tbsp yeast with warm water, let sit 5 min.
2. Stir in $\frac{1}{3}$ cup sugar, $1\frac{1}{2}$ cups plant milk, and $\frac{1}{2}$ tsp salt. Add $2\frac{1}{2}$ cups flour and knead into dough.
3. Let rise 2 hrs (or overnight in the fridge). Roll out, cut into 16 squares, and let rise 30-45 min.
4. Fry at 350°F until golden (30 sec per side).
5. Fill with lavender cream, top with icing, and enjoy warm!



Recipe from Bloomfield Schoolhouse Lavender
located in LaGrange, IN
More recipes: www.VisitShipshewana.org/recipe