

Absolutely sinfully out-of-this-world! An authentic French coffee house treat, prepared in a flash with a food processor, then baked, and rolled in a delicious butter, sugar and cinnamon mixture...sure to become a favorite! Absolutely sinfully out-of-this-world! An authentic French coffee house treat, prepared in a flash with a food processor, then baked, and rolled in a delicious butter, sugar and cinnamon mixture...sure to become a favorite!

French Breakfast Puffs

- 1 1/2 cups unsifted all purpose flour
- 1/2 cup confectioners sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 3/4 tsp. ground nutmeg
- 1/2 cup milk
- 1/2 cup water
- 1/4 cup oil
- 1 1/2 tsp. grated lemon peel
- 3 eggs

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- Oil for frying
- Confectioners' sugar

Mix flour, 1/2 cup confectioners' sugar, baking powder, salt and nutmeg in a small mixing bowl. Set aside. Combine milk, water, oil, and lemon peel in a medium saucepan. Heat to rolling boil over medium high heat. Add flour mixture all at once. Beat with a wooden spoon until mixture pulls away from the sides of the pan into ball. Remove from heat; cool slightly. Add eggs, one at a time, beating after each addition.



Surprise your cook in your house with a great breakfast in bed! French breakfast puffs are a really popular treat, on Mothers Day. With the help of a parent's kids can make them too.

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Heat 2 to 3 inches oil in deep fryer or large saucepan to 350 degrees.

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Drop by the tablespoonfuls into the hot oil. Fry 3 or 4 puffs at a time, 4 to 6 minutes, or until golden brown, turning over several times. Drain on paper towels. Sprinkle top of each puff with confectioners' sugar.