

November 9 Level 2 Math Problem of the Day

Today is National Louisiana Day!

Look at this Louisiana Beignet recipe in order to answer the questions.

New Orleans-Style Beignets

prep: 30 mins | cook: 15 mins | inactive: 2 hours | total: 2 hours, 45 mins
author: ashley manila
yield: 3 dozen



★★★★★

Ingredients

- 1 and 1/2 cups warm water, between 110 and 115 degrees (F)
- 2/3 cup granulated sugar
- 2 and 1/4 teaspoons active dry yeast
- 2 large eggs, at room temperature
- 1 cup evaporated milk
- 2 and 1/2 teaspoons pure vanilla extract
- 7 cups bread flour
- 1 and 1/2 teaspoons salt
- 5 tablespoons unsalted butter, at room temperature
- 4 cups peanut oil, for deep frying
- 2 cups confectioners' sugar

1. Based on the picture and ingredients, what kind of dish is beignets?

A dessert

Pasta

A salad

2. How long will it take to make beignets? (total time)

1 hour

2 hours 45 minutes

30 minutes

3. How many beignet does this recipe yield (make)?

1 dozen = 12

3 dozen

$12 \times 3 = \underline{\hspace{2cm}}$ or $12 + 12 + 12 = \underline{\hspace{2cm}}$

24

12

36

4. How many ingredients do you need to make beignets?

11

15

20

5. How much bread flour do you need for this recipe?

4 cups

2/3 cup

7 cups