



Make Your Own Beaver Tails!

Remembering the Beaver Tail Snack Shack at the 2020 Winter Carnival



What You'll Need

- Frying method – we'll use an electric frying pan
- Rolling pin

Ingredients:

- ½ Cup Warm Water
- 5 Tsp Active Yeast
- ¼ Tsp White Sugar
- 1 Cup Warm Milk
- ⅓ Cup White Sugar
- 1 ½ Tsp Salt
- 1 Tsp Vanilla Extract
- 2 Egg(s)
- ⅓ Cup Canola Oil
- 5 Cups All Purpose Flour
- Corn Oil (or oil for frying)

Toppings:

- Icing Sugar
- Ground Cinnamon
- Whatever you can imagine: whipped cream, nutella, peanut butter, M&Ms...



Step 1: Preparing the Dough

- In a large bowl,
- Dissolve 5 teaspoons of yeast in $\frac{1}{2}$ cup of warm water.
- Add $\frac{1}{4}$ teaspoon of white sugar.
- Allow to stand a couple of minutes to allow yeast to swell and dissolve.

Step 2

- Add:
- $\frac{1}{3}$ cup of sugar,
- 1 cup of milk,
- 1 teaspoon vanilla,
- 2 eggs,
- $\frac{1}{3}$ cup canola oil,
- $1\frac{1}{2}$ teaspoon salt,
- and most of the flour to the yeast mixture (almost 5 cups).
- Knead for 5 to 8 minutes using a dough hook, adding flour as needed to form a firm smooth, elastic dough.

Step 3: Letting the Dough Rise

- Place dough in a lightly greased bowl.
- Place warm towel on top of bowl and "seal".
- If you are not going to use the dough right away, you can refrigerate the dough at this point.
- Let rise for about 30 to 40 minutes.

Step 4: Rolling out the Dough

- Gently deflate dough. (If dough is coming out of the fridge, allow to warm up for about 40 minutes before proceeding).
- Pinch off a golf ball sized piece of dough.
- Roll out onto a floured surface into an oval and let rest, covered with a tea towel, while you are preparing the remaining dough.

Step 5: Preparing the Fryer

- Heat about 4 inches of corn oil in fryer (or whatever you usually use for frying). Temperature of the oil should be about 385 degrees.
- Be mindful of fire safety: have a lid that fits your fryer/pot well and fire extinguisher accessible. Ensure you do not become distracted and forget about the cooking oil!

Step 6: Cooking the Dough

- Stretch the ovals into a tail shape, like a beaver's tail, thinning them out and enlarging them as you do.
- Add the dough pieces to the hot oil one at a time.
- Turn the beaver tail once to fry until both sides are deep brown. Lift the beaver tails out with tongs and drain on paper towels.

Step 7: Dressing Your Beaver Tail

- Fill a large bowl with a few cups of icing sugar and cinnamon.
- Toss the beaver tails in the sugar mixture, coating both sides and then shake off the excess.
- Other toppings could include:
 - Apple Pie Filling, Nutella, M&Ms, Graham Cracker Crumbles, Peanut Butter, Marshmallow Fluff, Maple Syrup, Sauce (chocolate, caramel)

Step 8: Take a Picture and Enjoy!

- Share your pictures with us by:
email info@ilovethorndale.ca
- Post to Facebook,
- Twitter or
- Instagram
- using #ilovethorndale





Find more ways to celebrate the annual Winter Carnival

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