

Brian's
Fabulous



Beignets



Taste
the possibilities!



NO
EGGS



NO
DAIRY



NO
NUT PRODUCTS



NO
TRANS FATS



NO
SATURATED FATS



NO
PRESERVATIVES



**PRODUCT WILL
ARRIVE AMBIENT
JUST HEAT & EAT!**



Product Shelf Life non-refrigerated is 4 to 5 days. Place in Freezer upon arrival - thaw and heat desired amount to enjoy.

FDA INSPECTED

Brian's Fabulous is the dream of my dad, Ron Bunting. Dad came to America from England at the age of 17 and joined the Army. Having a love for food and baking, during his furloughs while stationed in Germany, he would sample many different sweet breads and pastries at the bakeries he would pass. Dad made many, many friends in those bakeries who helped him nurture his knowledge of baking. Returning to America, Dad met the love of his life and settled down. One year, for a church festival, he was asked if he would make fried dough - a traditional New England treat. Not having the machinery to make the dough on site, Dad used his knowledge of sweet doughs to create a pre-fried and frozen sweet dough - Brian's Fabulous Frybread was created. Why Brian's and not Ron's? You see, Dad wanted to bring this product to you 45 years ago. Since his goal was to see all his kids grow up and be successful, he put his dreams last. I, being the oldest son, decided that together we would bring Dad's dream to reality - bringing Dad's delicious sweet doughs to the masses. I took my life savings and in February 2001 built the first commercial bakery in the USA dedicated to producing Dad's delicious par fried sweet doughs.

What does this have to do with Beignets? Prior to setting out on this journey with Dad I worked in Louisiana for a year. My first taste of traditional Beignets and coffee in downtown New Orleans was unforgettable, truly amazing. In 2015 I was in New Orleans on business and could not help but to have some Beignets and coffee at a popular establishment. What I tasted was not what I remembered, at all. So I came back and decided to recreate that light, fluffy, delicious flavor of the New Orleans Beignets I had years ago.

It was one of the saddest moments when Dad passed on. It was also one of my greatest joys to see the look on his face as his dream took shape. His request was that I put my name on the product instead of his because I helped bring his dream to reality. May Brian's Fabulous Beignets be as enjoyable for you to eat as it is for us to make. God Bless the Dreamers of the World!

Brian Bunting - President - BriCins, Inc.

• Keep Beignets Frozen • Caution Beignets will be hot when cooked

Cooking Instructions:

If frozen, allow to thaw to at room temperature for a few minutes.

1. IN A FRYER SET AT 370 DEGREES

Take Beignets you wish to cook - set them into a fry basket and gently set them into the fryer. Using the fry basket or preferably a long handle fry screened - carefully roll the Beignets in the oil every 10 seconds until Brown on both sides - APPROX. 40 to 50 seconds. Remove fry basket from fryer, place Beignets with tongs on to a plate and top with powdered sugar.

2. COOKING IN AN OVEN - SET OVEN TO 450 DEGREES

Place Beignets on a sheet pan or cooking screen. Place in OVEN for APPROX. 2.5 to 3.5 minutes or until browned. Remove from oven. Place Beignets on to a plate with tongs. Brush with butter and top with powdered sugar.

3. COOKING WITH AIR FRYER - SET AIR FRYER FOR 350 DEGREES

Place Beignets onto Air Fryer pan or basket. Set Airfryer for 3 minutes at 350 degrees. Using tongs, place Beignets into a plate and top with your desired topping.

Brian's Fabulous Beignets have a 9 month shelf life frozen, up to 7 days refrigerated.

*** Product can be refrozen after a full thaw.**

Nutrition Facts

Serving size 1 oz (28g/1oz)

Amount per serving

Calories **80**

Calories from Fat 25

% Daily Value*

Total Fat	1.5	4%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	60mg	4%
Total Carbohydrate	7g	4%
Dietary Fiber	0g	0%
Sugars	2g	

Protein 2g

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	6%

*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

		Calories	2000	2500
Total Fat	Less Than	65g	80g	
Sat Fat	Less Than	20g	25g	
Cholesterol	Less Than	300mg	300mg	
Sodium	Less Than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories Per Gram

Fat 9 • Carbohydrates 4 • Protein 4

INGREDIENTS: Enriched Wheat Flour (flour, malt, barley, flour niacin, reduced iron, thiamine, mononitrate, riboflavin), Water, Soybean Oil, Sugar, Salt, Yeast, Dough Conditioner (soy flour, calcium, salts, ascorbic acid, azodcardonamide calcium).

CONTAINS: Soy, Wheat



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