

Sue's Doughnut Holes made with Purest Tea Biscuit & Scone Mix

1 ½ cup	Purest Tea Biscuit & Scone Mix
¼ cup	white sugar
1 tsp	baking powder
1 tsp	baking soda
1 tsp	salt
½ tsp	guar gum
1	egg
1/3 cup	milk
2 Tbsp	canola or vegetable oil
½ tsp	vanilla

Toppings:

**Cinnamon sugar
Icing sugar**

Mix together dry ingredients. Add wet ingredients and using hand mixer or stand mixer, blend until well incorporated. The batter will be very thick. Roll small portions of dough into one inch balls. The recipe will make approximately 22 dough balls.

Heat 3-4 cups of oil in small pot to 375°. Drop 1 inch balls into the hot oil. The balls will puff up as they cook, using tongs or a spoon, roll the dough balls over to cook evenly till golden.

Remove dough balls onto a plate with paper towels to absorb the oil. While still warm, roll dough balls in cinnamon sugar. If using icing sugar, let cool till almost room temperature then roll in icing sugar.

Doughnuts can be stored in an airtight container for up to 5 days.