

Sue's Doughnut Holes

½ cup	white rice flour
½ cup	potato starch
½ cup	corn starch
1/3 cup	sugar
1/3 cup	milk powder
1 tsp	guar gum
1 tsp	salt
1 tbsp	baking powder
1 tsp	vanilla
2 tbsp	oil
2	eggs
2 tbsp	water

Blend all ingredients together in medium bowl. Add vanilla, oil, eggs and water. Add more water at 1 tbsp at a time if batter is too thick. Blend by hand, or with a mixer. Should be thicker than pancake batter, but not as thick as cookie dough.

Heat oil to 375°, drop spoonfuls of batter into hot oil, and cook 3 or 4 at a time. Turn to cook evenly till dark golden, remove onto absorbent paper towel. While still hot, place in a bag with sugar and cinnamon to coat. Can be kept in sealed container 3-4 days.