



# RECIPE SHEET

## Gluten Free Donuts Using Easy Bakers Gluten Free Special White

Weight in Grams	Ingredients	Volumetric Measure
500 g	Easy Bakers Gluten Free Special White Mix	1 packet
380 g/ml	Water	1-1/2 cups
12 g	Sugar (optional)	3 teaspoon

### Method

1. If you have a deep fryer heat the oil to 180°C (350F). If you do not have a deep fryer you can use a deep frying pan or a wok, and fill until 3cm deep with standard vegetable oil or deep-frying oil.
2. Make a batch of Easy Bakers Special White batter using the standard Laucke Gluten Free bread recipe as stated on the pack (optional addition of up to 3 tsp of sugar to taste). Do not wait for the batter to rise.
3. If you have a cake donut dispenser, add the batter to the donut dispenser and deposit the batter into the hot oil. If you do not have a cake donut dispenser you can still make donuts. Simply add Laucke Easy Bakers batter to a piping bag (or even a plastic bag with a 1cm hole cut in the corner), and then squirt the batter from the bag into the oil in a circular motion to make small 5-10cm diameter.
4. Fry on both sides until brown. Remove from the oil to drain and cool (donuts are best eaten warm).
5. Add your favourite topping or jam filling as required. The Staff at Laucke Flour Mills recommend dipping the top half of the donuts into cinnamon sugar and eating the donuts while warm.