

Ingredients

- 1 cup Expandex[®] Modified Tapioca Starch
- 1/2 cup Corn Starch
- 1/3 cup Rice Flour
- 2 tablespoons Soy Flour
- 1 tablespoon Sugar
- 1/3 cup + 1 tablespoon Dry Buttermilk
- 1 teaspoon Salt
- 1 teaspoon Xanthan Gum
- 1 cup + 1 tablespoon Water
- 1/4 cup + 1 tablespoon Evaporated Milk
- 1 teaspoon Vanilla Extract

Makes approximately 28 to 32 two inch squared pieces, 1/8" thick.
(Depending how big you want them in size and thickness).



Gluten-Free* Beignet



Instructions

1. Preheat 1-2" of cottonseed oil (or typical frying oil) in an electric skillet between 360 to 375 degrees Fahrenheit.
2. Weigh all dry ingredients and blend well.
3. In another bowl, measure water and evaporated milk. Slowly add liquid into dry mixture, and mix until a stiff dough forms. More or less water may be needed. A mixer with a flat beater on low speed is recommended.
4. Lightly dust the area (cutting board or counter) with corn starch to prevent dough from sticking and provide ease of rolling dough. Roll dough to a 1/8" thickness and cut into 2" squares.
5. Fry squares in hot oil for approximately 1 to 2 minutes, turning occasionally (about every 20-30 seconds) until golden brown. Do not leave in oil for more than 2 1/2 minutes otherwise beignets will start to get dark and burn on the surface.
6. Drain well and generously sprinkle with topping (powdered sugar or ground cinnamon).

Note: The lower the temperature of your frying oil, the more oil the beignet will absorb. Olive oil is not recommended.



*Does not contain gluten from wheat, oats, rye, or barley.