

Almond Flour Donut Holes

(Inspired by <http://blog.meaningfuleats.com/almond-flour-snickerdoodles-grain-free/>)

For the donut holes:

1/2 cup GFCF margarine, softened
1/4 cup shortening
1/2 cup white sugar
1/4 cup brown sugar
2 teaspoons vanilla extract
2 large eggs
1/2 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon cinnamon
1 teaspoon xanthan gum
3 cups almond meal (They sell at Trader Joes is almost 1 lb)
1 cup GFCF Flour blend



makes about 4 Dozen

For the topping:

1/4 cup white sugar
2 teaspoons cinnamon

1. Preheat oven to 350 degrees. Lightly grease cookie sheet.
2. Mix together the margarine, shortening, white sugar, and brown sugar in a large bowl until very creamy. Add the vanilla, xanthan gum and eggs, mixing until well incorporated. Mix in the baking soda, salt and cinnamon. Add the almond meal, 1 cup at a time, beating well after each addition. Work in flour mix it will be quite stiff, if necessary knead in with your hands.
3. Mix together the sugar and cinnamon for the topping in a small bowl. Roll dough into small balls than roll in topping put on cookie sheets
3. Bake 12-15 minutes, or until golden brown around edges. Allow to cool for a couple of minutes on the baking sheet, then transfer to a wire rack to finish cooling.

Unlike most gluten free baked good this one is still good several days later!

<http://www.lincolntent.com/GlutenFreeCaseinFree-Breakfast.html>