



Cinnamon Cake Donuts

$\frac{3}{4}$ cup almond milk
1 cinnamon stick, optional
 $\frac{1}{2}$ cup Bluebonnet light Margarine
 $\frac{2}{3}$ cup sugar
2 Eggs
 $1\frac{1}{2}$ teaspoons vanilla extract
1 teaspoon xanthan gum
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cream of tartar
 $\frac{1}{4}$ teaspoon ground cinnamon
 $1\frac{1}{2}$ cups GF Flour Blend

Topping

$\frac{1}{4}$ cup sugar
1 teaspoon cinamon

Place cinnamon stick in almond milk. Heat almond Milk in microwave for a minute in the microwave on high Preheat oven to 350 degrees. Grease Donut pans to make 18 donuts. Cream margarine, sugar and Eggs. Add vanilla, xanthan gum, baking powder, salt, cream of tartar and ground connamon mix well. add almond milk and flour blend until well mixed. spoon into donut pans filling about $\frac{2}{3}$ fill. Cook for 18 minutes. Mix topping and place in a bowl big enough to hold a donut. Take donuts out of pan and dredge in the cinnamon sugar mixture.

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