

Gluten Free Sfenj

From pennilessparenting.com

Ingredients

2 1/2 cups plus 2 tablespoons rice flour
2 1/2 cups plus 2 tablespoons potato starch
1 tablespoon xanthan gum
1 teaspoon salt
3 3/4 cups water
2 teaspoons yeast
2 tablespoons and 1 teaspoon sugar
2 tablespoons whiskey or vodka or brandy or high proof alcohol of choice (optional)
Oil for frying

Instructions

1. Mix your flour, starch, xanthan gum, and salt together until uniform.
2. Mix water with sugar and yeast and whisk with a fork until the yeast is all dissolved.
3. Add the liquids to the solids. Add alcohol of choice (this makes it absorb less oil, according to my friend Alison, but you don't taste it).
4. Mix well.
5. Let rise for an hour. This is what it should look like after rising.
6. Heat your oil in a pot on high. I find a narrower deeper pot is best for this because you want the oil to be a certain depth and you need less oil in a smaller pot. Put it about 2 inches or so deep.
7. When the oil seems hot (put your hand above it slightly and see if you can feel the heat rising off of it, drop a tiny little bit of the batter into the oil. If it immediately starts sizzling and rising up you can move on to the next part. If not, wait for it to heat up more and test again.
8. Now gets the fun, a little tricky, and messy part. Wet your hands well, and grab a golf ball or so sized piece of dough. Use your fingers to make a hole in the middle (this is important so it cooks evenly) and drop it into the oil. This won't be beautiful gorgeous donuts, but that's part of the fun. Re-wet your hands as needed so the dough doesn't stick to your fingers.
9. Depending on the size of the pot, you can drop 3 or 4 or even 5 sfinges at a time into the oil. Watch it bubble up and start to get golden. Once it starts looking golden around the edges (after two or three minutes), flip it over to cook on the other side. Flip it over as needed (even two or three times) until its totally golden brown. You might see lighter spots on it, if it slit and exposed its uncooked inside while cooking, and that's totally fine.

10. Remove with a slotted spoon, and if desired, strain in a strainer. Or just put them on napkins to cool down.

11. Dust with powdered sugar. (Or, drizzle with honey.)