

# Rice Flour Donut



## Ingredients for Rice Flour Donut

- Sugar ☐ 3/4 cup
- Cardamom ☐ 6 pods
- Rice Flour ☐ 2 cups
- Egg ☐ 3
- Ghee ☐ 50g
- Salt ☐ 1/4 tsp
- Water ☐ As needed
- Oil ☐ For deep frying

## Step 1- Pre-Preparation

- ☐ Grind it to get a powdered stuff



## Step 2- Making Dough

- ☐ Add 2 cups of rice flour in a bowl.



- ☐ Add the prepared powder stuff.



- ☐ Add 3 eggs.



- ☐ Add 50g of ghee



- ☐ Add 1/4 tsp of salt and start kneading it.



- ☐ Add water then and there while kneading.



## Step 3 - Making Donut

- ☐ Put the donut-shaped confections batch by batch.



- ☐ Fry until it turns golden brown. Repeat for all the rest.



- ☐ Now the rice flour donut is ready for serving!

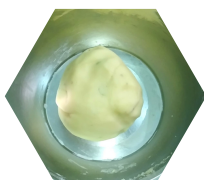
- ☐ Add oil in a pan for deep fry and heat it at medium heat.



- ☐ Make dough confections with hole at the center. It shall be neither thin nor thick.



- ☐ Knead it again for 1 more minute.



- ☐ Keep the dough for 10-15 minutes.

Scan 4 Blog



Scan 4 Video



Rate your Taste ☆☆☆☆☆