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Ginger Lemon Girl's Gluten Free Mini Donut Hole Muffins

14 servings (4 mini muffins per serving)
3 WW points per serving

- 2 1/4 cups Gluten Free Master Baking Mix
- 3/4 cup sugar
- 2 tsp. ground cinnamon
- 3 egg whites
- 1 1/4 cups skim milk (or water since there is powdered milk in the master mix)
- 2 tsp. vanilla extract
- 1/4 cup powdered sugar
- 1 Tbsp. cocoa powder (if desired)



Preheat your oven to 375 degrees. Spray a 24 mini-muffin tin with nonstick cooking spray. In a medium bowl combine gluten free baking mix, sugar, and cinnamon. In a small bowl combine egg whites, milk, and vanilla flavoring. Make a well in the dry ingredients and pour egg white/milk mixture in. Stir until fully incorporated. Batter will be somewhat thin, almost like a pancake batter. Fill mini-muffin tins 2/3 full. You should have enough batter to fill and bake 48 muffins. Bake at 375 degrees around 10 minutes, or until a toothpick inserted in the middle of a donut hole comes out clean. Remove from pan and cool on wire rack for 10 minutes. In a gallon sized plastic bag mix powdered sugar and cocoa powder together. Place 8-10 muffins at a time inside the bag and shake to completely cover donut holes. Allow to cool completely and then place in an airtight container. You can also freeze these wonderful donut holes in individual plastic bags and take out a serving at a time. Enjoy!!

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