



# Black Sable Rice Calas

YIELD: 8 SERVINGS

TOTAL TIME: 35 MIN

## Ingredients

- 3 large eggs
- 1 cup cooked black sable rice, cooled
- 1/3 cup granulated sugar
- 2 tablespoons honey
- 1 1/2 teaspoons baking powder
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon kosher salt
- About 1 1/4 cups rice flour
- High-heat threshold oil, such as refined coconut oil or non-hydrogenated organic shortening, for frying
- Coconut crystal sugar, for sprinkling
- Confectioners' sugar, for topping
- Toasted coconut flakes, for topping

## Directions

**Step 1.** Whisk the eggs in a large bowl until well beaten. Stir in the rice, granulated sugar, honey, baking powder, vanilla, cinnamon, nutmeg, ginger and salt. Add about 1 1/4 cups of rice flour or just enough to hold the batter together. It should be thick enough to drop from a spoon and stay together but not too thick.

**Step 2.** Heat about 2 inches of oil in a deep fryer or cast-iron skillet to 365 degrees F.

**Step 3.** Drop the batter by heaping teaspoonfuls or small cookie-dough scoops into the hot oil in small batches. Fry, turning to brown evenly, until golden brown and crisp, 4 to 6 minutes per batch. Drain on paper towels and sprinkle to taste with coconut crystal sugar. Mix together confectioners' sugar and toasted coconut flakes in a bowl and toss the calas in the mixture

### Cook's Note

Use 1 cup cooked white or brown rice if black sable rice is not available.