

R e c i p e

GLUTEN-FREE CHOCOLATE CUPCAKES



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w i t h a p r i c o t f r o s t i n g

Recipe: **BACKBUBE**

INGREDIENTS

For the batter

130 g gluten-free flour
60 g cocoa powder
1 TSP baking powder
1/2 TSP baking soda
¼ TSP salt
100 g sugar
100 g brown sugar
80 ml sunflower seed oil
60 g Yogurt
2 eggs (size L)
120 ml almond milk
60 ml hot water

For the frosting

220 g cream cheese
75 g sugar
200 ml cold cream
3 TBSP apricot jam
1 TBSP turmeric



CATEGORY
dessert



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- STEP 1** Pre-heat the oven to 190 C. Put tulip cases into a muffin tray with 12 holes.
- STEP 2** Mix flour, cocoa powder, baking powder, baking soda and salt in a bowl. Set aside.
- STEP 3** Mix both sugar and oil in a different bowl. Add eggs and stir until smooth. Then add the almond milk and yogurt.
- STEP 4** Add the wet ingredients to the flour mix and stir until there are no lumps. Then add the hot water – the batter will be quite liquid.
- STEP 5** Fill your cases about 2/3 and bake for 20 minutes. Let cool on a rack.
- STEP 6** For the frosting, mix cream cheese, sugar and lemon juice on medium speed in your mixer. Scrape down the sides of your bowl if necessary.
- STEP 7** On lowest speed, carefully add the cream before turning the speed up to medium until the cream is nice and fluffy. Add jam and turmeric and mix shortly.
- STEP 8** Put the frosting into a piping bag with star nozzle and pipe onto the cooled cupcakes.