Chocolate Cupcakes – Gluten/Dairy Free

PREP TIME:	COOK TIME:	TOTAL TIME:
15 MINUTES	12-18 MINUTES	35 MINUTES

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Recipe type: Gluten Free / Dairy Free
Yield: 36 Cupcakes

Ingredients:

- 2 ¼ Cup Organic Coconut Sugar
- 2 Organic Eggs
- 2 Cups Gluten Free Flour **(recommend Cassava Flour)**
- 2 TSP Baking Soda
- 1 TSP Baking Powder
- ¾ Cup Cacao or Cocoa Powder
- 1 TSP Himalayan Sea Salt
- ¾ TSP Xanthum Gum – *Optional, helps with texture due to no Gluten*
- 1 13.5 oz. Can Unsweetened Original Coconut Milk (full fat/**NOT** light)
- ½ Cup Organic Canola Oil
- 1 TSP Pure Vanilla Extract
- 8 oz. Strong Brewed Coffee – ***Cooled to room temperature***

Instructions:

1. Preheat oven to 350 degrees.
2. Line muffin tins with paper cupcake liners. I use the unbleached version.
3. In mixing bowl add sugar and eggs. Beat well until completely combined and fluffy.
4. **In a separate large bowl add:** GF flour | Baking Soda | Baking Powder | Cacao Powder | Salt | Gum
5. Whisk until combined. Then gradually add to Egg/Sugar mixture. Will be thick & crumbly still.
6. In a mini food processor, blend the contents of the coconut milk until completely smooth.
7. Next add coconut milk, oil, vanilla and coffee to the cake batter. Beat until combined.
8. Evenly pour batter into cupcake wrappers.
9. Bake between 12-18 minutes. Start testing at 12 minutes with toothpick. My sweet spot was 16 minutes. All ovens are different. They are done when crumbs stick to toothpick but not gooey wet.
10. Top with your favorite frosting.
11. Eat within 2-3 days – if they make it that long. 😊

*Try and use all organic ingredients if possible.

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