



Gluten-Free Chocolate Cupcakes

Yield: 12 cupcakes

Prep Time: 10 minutes

Cook Time: 21 minutes

Total Time: 31 minutes

Special Accommodations: Gluten-Free, Dairy-Free

Ingredients:

- ½ cup unsweetened almond milk
- 1 teaspoon apple cider vinegar
- ½ cup cocoa powder
- ½ cup + 2 Tablespoons gluten-free baking flour (Bob's Red Mill Gluten-Free 1-to-1 Baking Flour)
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup white sugar
- ¼ cup brown sugar
- 2 eggs, room temperature
- 3 Tablespoons butter melted
- ½ teaspoon vanilla extract

Directions:

1. Preheat oven to 350°.
2. Prepare muffin pan with cupcake liners
3. In a small bowl, combine almond milk and vinegar.
4. In a medium bowl, whisk together cocoa powder, flour, baking soda, baking powder, salt, sugar and brown sugar.
5. Make a well in the dry ingredients. Add eggs, vanilla, butter, and milk/vinegar mixture. Whisk together until fully combined.
6. Scoop 2 Tablespoons batter into each cupcake liner.
7. Bake 21-24 minutes. Toothpick will come out clean when fully cooked.
8. Cool completely before piping on frosting.

Recipe adapted from: www.veggiebalance.com/gluten-free-chocolate-cupcakes