

# GLUTEN FREE CHOCOLATE CUPCAKES WITH RASPBERRY FILLING



## Ingredients:

### WET

- $\frac{2}{3}$  cup white sugar
- $\frac{1}{4}$  cup light brown sugar
- 2 eggs at room temperature
- 2 teaspoons vanilla extract
- $\frac{1}{3}$  cup vegetable oil
- $\frac{2}{3}$  cup boiling water
- 1 teaspoon red wine vinegar

### FILLING

- 1 cup frozen raspberries
- $\frac{1}{2}$  cup water
- $\frac{3}{4}$  cup sugar
- 2 Tbsp cornstarch
- another  $\frac{1}{2}$  cup water



Make the filling by mashing the raspberries in small saucepan and mixing in the sugar and  $\frac{1}{2}$  cup of water. Begin stirring over medium heat until the sugar is dissolved.

Create a slurry of the cornstarch and remaining  $\frac{1}{2}$  cup of water. Pour the slurry into the raspberries and continue to cook and stir until the mixture turns clear and thickens. Allow to cool slightly before filling cupcakes.



### DRY

- $\frac{3}{4}$  cup + 2 tablespoons Bob's Red Mill GF 1:1 All Purpose Baking Flour spoon and level to measure
- $\frac{1}{2}$  cup cocoa powder spoon and level to measure
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{2}$  tsp xanthum gum



## Cupcake Directions

- Preheat the oven to 350 degrees Fahrenheit and line a muffin tray with liners.
- Whisk together dry ingredients in a large bowl.
- Beat in all wet ingredients on medium speed until well combined, making sure you get all of the dry ingredients from the bottom. the batter will be on the thinner side, but not too runny.
- Use a cookie scoop or spoon and add the batter in 12 lined cupcake tins, filling about  $\frac{3}{4}$  of the way full.
- Add to the center of the oven for 18-22 minutes. Check with a toothpick. Do not over bake or they will be dry!
- Remove from tins and allow to cool.
- Make the filling as directed.
- Scoop out a hole in the top. I used a melon baller and then fill the hole with the filling.
- Frost with chocolate, dairy free frosting.
- Top with a raspberry if desired.

