

Gluten Free Select White Chocolate Vanilla Cupcakes



Preparation time

30 minutes



Cooking time

25 minutes



Makes

18

Recipe Description

Pretty as a picture, these delicious white chocolate and vanilla cupcakes are perfect for a party or dessert.

Ingredients

200g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin

110g butter (soft)

225g caster sugar

50g white chocolate*

2 medium eggs

1 tsp gluten free baking powder*

1 tsp xanthan gum (optional)

1 tsp vanilla extract

150ml soured cream

Icing

225g butter (soft)

450g icing sugar (sieved)

1 tsp vanilla extract

To decorate

50g/2oz White and Milk chocolate buttons*

*Refer to Coeliac UK directory

Method

1. Whisk butter and sugar together with an electric whisk until light and fluffy.
2. Melt the white chocolate very gently on a low power microwave setting for 1 minute or until just liquid. (Keep checking as white chocolate easily overheats and burns).
3. Add the melted chocolate and the remaining cake ingredients to the creamed butter and sugar and whisk for 1 minute until combined.
4. Spoon cake batter into muffin cup cake resting in muffin trays. Bake in a preheated oven at 180°C/160°C Fan/Gas Mark 4 until golden and the mixture is just firm to the touch. Leave to cool and prepare icing.
5. Beat icing ingredients together until light and fluffy. Either smooth onto cup cakes or pipe into a spiral. Top with chocolate buttons or suitable decorations.

Additional Equipment

Electric whisk