

GLUTEN FREE GHOST CUPCAKES

Ingredients:

1 1/2 cups sweet white rice flour
3/4 cup tapioca flour
1 teaspoon Kosher salt
1 teaspoon baking soda
3 teaspoons baking powder
1 teaspoon xanthan gum
4 eggs
1 1/4 cups white sugar
2/3 cup Best Foods mayonnaise (GF)
1 cup milk
2 teaspoons gluten-free vanilla extract



Directions:

Preheat oven to 350 degrees F (175 degrees C).

Mix the sweet rice flour, tapioca flour, salt, baking soda, baking powder and xanthan gum together and set aside.

Mix the eggs, sugar, and mayonnaise until fluffy. Add milk and vanilla and mix well. Add the flour mixture. Mix well again.

Using soup ladle, pour batter into the cupcakes liners. (This recipe makes 24 cupcakes or 12 cupcakes PLUS one 9x9 cake.)

Bake at 350 degrees F (175 degrees C) for 15-17 minutes. Cakes are done when they spring back when lightly touched or when a toothpick inserted near the center comes out clean.

Put on wire rack to cool so they don't get "moist" on the bottom.

Let cool completely then frost, if desired.



Daryl Wood Gerber

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Directions:

FROSTING:

- 4 oz. goat cheese - room temperature
- 3 oz. cream cheese – room temperature
- 1 cup powdered sugar (more if necessary)
- ½ cup pure maple syrup

Mix all in a blender. May be saved in the refrigerator in air-tight container.