

Gluten-Free Cupcakes

Cupcake ingredients

110 grams gluten-free self-raising flour (asda own)

110 grams unsalted butter at room temperature

110 grams caster sugar

2 medium eggs

½ teaspoon gluten-free baking powder

2 tablespoons full fat milk (at room temperature)

1 teaspoon vanilla extract

Topping ingredients (beat together in a mixing bowl)

140 grams unsalted butter (at room temperature)

280 grams coco powder

2 tablespoons full fat milk

Preparation

Line a 12-hole cupcake tin with paper liners and preheat oven to 200°C or 180°C (fan assisted).

Cream together the butter and sugar until pale and fluffy using either a handheld whisk or a wooden spoon. Add the Vanilla Extract to the eggs in a glass jug and lightly whisk with a fork to combine, add this little by little to the butter and eggs so it combines without curdling the mixture.

Sift together the flour and baking powder and gently fold this into the mixture. Add milk to achieve a dropping consistency that just drops off the spoon.

Divide the mixture evenly between the cases and bake in the centre of the oven for about 10-15 minutes, until a toothpick/cake tester comes out clean. Once cooked leave in the muffin tin for ten minutes. Then remove to a wire rack and cool.