

Gluten Free Chocolate Cupcakes with Icing

Makes 12 cupcakes

Cupcakes:

<i>1 cup King Arthur Flour Gluten-Free</i>	<i>¼ cup vegetable oil</i>
<i>All Purpose Baking Mix, sifted</i>	<i>1 teaspoon vanilla</i>
<i>½ cup unsweetened baking cocoa</i>	<i>3 large egg</i>
<i>1 cup sugar</i>	<i>½ cup water</i>
<i>¼ cup butter</i>	

1. Preheat oven to 350°
2. Lightly grease 12 muffin cups or line them with cupcake papers
3. Whisk together the baking mix and cocoa, and set aside
4. Beat sugar, butter, vegetable oil, and vanilla until well blended and lighter in color (~3-4 minutes)
5. Stir in eggs one at a time, mixing until just incorporated after each addition
6. Stir in the baking mix/cocoa alternating with the water (3 additions of each)
7. Scoop ¼ cups of batter into the prepared muffin cups
8. Bake for 20-22 minutes until toothpick comes out clean and the middle of the cupcakes spring back when pressed lightly. Do not over bake!
9. Allow to cool 5-10 minutes before removing from the pan
10. Allow to cool completely before frosting

Chocolate Frosting (omit chocolate for white frosting):

<i>2 ounces baker's unsweetened</i>	<i>½ teaspoon vanilla</i>
<i>chocolate (2 bricks or 4 squares)</i>	<i>1 to 2 tablespoons milk or cream</i>
<i>½ pound powdered sugar, sifted</i>	
<i>4 tablespoons butter, softened</i>	

1. Melt chocolate (10-15 seconds at a time in the microwave oven, stirring in between until completely melted)
2. Combine powdered sugar, butter, and vanilla
3. Add melted chocolate in mixture
4. Add milk or cream, as needed, for desired spreading consistency