

Best Ever Chocolate Cupcakes “Gluten Free”

2/3 C Quinoa

1 1/3 C Water

Toast Quinoa in a shallow fry pan until you hear small “pops”. Don’t burn!

Bring water to a boil and add the Quinoa. Cook according to pkg. instructions.

Let completely cool!

Preheat Oven to 350 degrees F.

Line cupcake pan with Lg. liner cups or grease cups. Set aside.

Batter:

1/3 C Almond, Rice or Soya Milk

4 Large Organic Eggs

2 tsp. Pure Vanilla Extract

1/4 C Pure Olive Oil

1/2 C Butter melted and cool

Combine Milk, Eggs, and Vanilla Extract in Blender or Food Processor. Add cooled Quinoa combine until smooth. Add Olive Oil & Butter, combining until blended well.

In the Bosch Bowl with the whips, combine

1 1/2 C Sugar

1 C. Cocoa Powder

1 1/2 tsp. Baking Powder

1/2 tsp. Baking Soda

1/2 tsp. Salt

Add the two mixtures together and mix well. Scoop batter into cupcake pan, fill the cups fairly full as they don’t rise as much as you would expect. Bake for

16-20 minutes or until they spring back once pressed with finger 🍪

This will yield 12 Lg. Cupcakes.

I use a Cream Cheese Icing but I’m sure anything you like would work.