

GLUTEN-FREE COFFEE CUPCAKES

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Notes: To make non-gluten-free, replace the gluten-free flour and baking powder with regular versions and remove xanthan gum

Ingredients

- 225g butter softened
- 225g light brown sugar
- 4 eggs
- 225g gluten-free self raising flour
- 1/4tsp xanthan gum
- 1 tsp gluten-free baking powder
- 2 tbsp instant coffee (alongside 2 tbsp of boiling water)

For the toppings

- 185g butter softened
- 400g icing sugar
- 2tbsp instant coffee (alongside 2 tbsp of boiling water)
- Giant chocolate buttons

Method

1. Preheat your oven to 180°C and prepare your cupcake tin with cupcake cases.
2. Cream the butter and light brown sugar together until light and fluffy
3. Gradually add in your four eggs one at a time, mixing between each addition.
4. Add your coffee and mix it in.
5. Fold in your gluten free flour, xanthan gum and baking powder until combined.
6. Divide your mixture evenly between your cupcake cases and bake in the oven for 15-20 minutes.
7. Remove from the oven and place on a cooling rack, leave until cooled.
8. Once completely cooled you can begin to make the buttercream. Mix the butter on its own for about 5 minutes until it has become a lot more pale.
9. Add your icing sugar in 3 stages, then add in your coffee and mix thoroughly.
10. Evenly top each cupcake and then decorate with one giant button per cupcake.