

Gluten-Free French Toast Cupcakes

Ingredients:

Gluten-free flour blend	313g
Salt	2g
Baking Soda	2g
Cinnamon, ground	3g
Nutmeg	1g
Butter	170g
Sugar	284g
Eggs, whole	2 each
Coconut yogurt	118g
Milk	108g
Maple extract	3g
Frosting	optional

Method of Preparation:

1. Pre-heat the oven to 350°F. In a small bowl, whisk together all of the dry ingredients and set aside.
2. Cream the butter and the sugar until light and fluffy then begin to add the eggs one at a time. While the butter is creaming, mix together the yogurt, milk and maple extract in a small bowl.
3. After all of the eggs have been added, mix 1/3 of the dry ingredients into the butter. Once this has been incorporated, add half of the milk mixture. Repeat this process until you finish with the last 1/3 of the dry ingredients. Mix the batter until it has just come together; be careful not to overmix.
4. Line cupcake tins with baking papers and fill tins about $\frac{3}{4}$ full. Bake for about 15-18 minutes or until the tops are golden brown and the cupcakes spring back to the touch. Let cool completely before frosting or serve slightly warm with a dusting of powdered sugar.