



Grain-Free Hostess CupCakes Copycat

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free, Egg-Free, Paleo, Primal

Ingredients

Cupcake

- 340 grams [Otto's Naturals - Cassava Flour](#) (or 2 ½ cups, unsifted before measuring)
- 2 cups granulated maple sugar (or coconut sugar)
- 1 teaspoon salt
- 2 Tablespoons [Otto's Naturals Grain-Free Baking Powder](#)**
- ¾ cup unsweetened cocoa powder (sub carob for AIP)
- ¾ cup avocado oil
- 2 teaspoons vanilla extract
- 2 cups cold water (plus 5-6 Tablespoons more if subbing coconut sugar)

****Note:** If you don't have baking powder on hand, you can also use 2 tsp. baking soda in the dry ingredients. Create one more well in the dries and add 2 Tbsp. apple cider vinegar to the well.

Ganache

- 1/4 cup milk (or any non-dairy milk)
- 3 ounces semi-sweet chocolate, chopped (sub carob chips for AIP)

Vanilla Frosting

- Store-bought vanilla frosting or your favorite buttercream recipe

Instructions

Cupcake

1. Preheat the oven to 350°F. Prepare muffin pans with liners.
2. In a large bowl, whisk together cassava flour, sugar, salt, baking powder, and cocoa.
3. Make two wells. Pour avocado oil into one well and vanilla extract into the second well.
4. Pour cold water over all and stir well with a fork.
5. Pour into lined muffin tins.
6. Bake for 15-18 minutes, or until the toothpick inserted comes out clean. Let cool.
7. Once cupcakes are completely cool, cut a hole the size of a quarter in the middle using a knife. Remove the cake, squirt in frosting, and squish the removed cake center back over the frosting. Feel free to use half of the removed cake if it doesn't fit.
8. Place stuffed cupcakes in the freezer for 5 minutes.

Ganache and Assembly

1. Place milk + chocolate on a stovetop over medium heat.
2. Stir continuously until creamy.
3. Use a spoon to spread the top of each cupcake with ganache.
4. Let sit until ganache has hardened a bit, about 5 minutes.
5. If you don't have a pastry bag, add your choice of vanilla frosting into a Ziploc bag. Cut a tiny hole in one corner. Pipe circular swirls of frosting on top of the cupcake.
6. Enjoy!