

# **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!