



Grain-Free White Cupcakes

Gluten-Free, Grain-Free

Ingredients

- 245 grams [Otto's Naturals – Cassava Flour](#)
- 30 grams arrowroot
- 4 teaspoons [Otto's Naturals Grain-Free Baking Powder](#)
- ¾ teaspoon salt
- 4 egg whites
- 1 ½ cups (305 grams) white sugar, divided
- ¾ cup butter
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Instructions

1. Preheat oven to 350°F.
2. Combine cassava flour, arrowroot, baking powder and salt. Sift together three times. (**Note:** Yes, you must sift all three times. This is not a step to skip!)
3. In a mixing bowl, beat egg whites until foamy. Add ½ cup sugar gradually and continue beating only until meringue will hold up in soft peaks.
4. In a separate bowl, beat butter until smooth.
5. Gradually add remaining 1 cup sugar, and cream together until light and fluffy.
6. Add sifted ingredients alternately with milk a small amount at a time, beating after each addition until smooth.
7. Mix in vanilla extract and almond extract. Add meringue and mix gently but thoroughly into batter.
8. Add batter evenly to cupcake liners and bake for 15-20 minutes. Cool completely.

Once the cupcakes have cooled you can add the frosting or another topping of your choice. Try topping them with fruit or white chocolate shavings.