

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.