

Gluten-Free Master Baking Mix Vanilla Cupcakes

free of gluten/dairy/casein/soy

created by Carrie of Gingerlemongirl.com

printer-friendly recipe

Yields: 12 cupcakes or 1 (8-inch) single layer cake

Ingredients:

1 1/2 cups [Carrie's Gluten-Free Master Baking Mix](#)

3/4 cup granulated sugar

1/2 cup almond milk

1/4 cup light-tasting olive oil or canola oil

1 tablespoon pure vanilla extract

2 large eggs

Gluten-free frosting (store-bought or homemade)

Directions:

Preheat oven to 350 degrees. Line a muffin pan with paper liners. Lightly spritz non-stick cooking spray into each liner and set aside. In a medium bowl whisk together baking mix and white sugar. Make a well in the center of the dry ingredients and add milk, olive oil, vanilla, egg, and egg yolk. Whisk wet ingredients into dry ingredients until you have a lump-free cake batter. Fill each paper liner $\frac{3}{4}$ full with cake batter. Bake cupcakes for 12-15 minutes until light, golden brown on top and a toothpick inserted in the middle comes out clean. Allow cupcakes to cool completely on a wire rack before frosting.