



Apple cupcakes with Maple Syrup

12 cupcakes

Ingredients

1 cup White gold gluten-free all purpose flour

1 cup almond flour

1 teaspoon baking powder

1 teaspoon cinnamon

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ cup plus 1 tablespoon unsalted butter, room temperature

$\frac{3}{4}$ cup granulated sugar

2 large eggs

$\frac{1}{4}$ cup apple juice

2 cups peeled, cored, and grated Granny Smith apples (about 4 apples)

$\frac{1}{2}$ cup chopped roasted almonds

Maple syrup, brushing on top

Preparation

1. Preheat the oven to 350°F and line a loaf pan with parchment paper. Using a sifter, sift together the flour, almond flour, baking powder, cinnamon and salt.
2. In a mixing bowl, beat the butter and sugar for about 2 minutes, until light and airy. Mix in the eggs and apple

juice until combined.

3. Gradually add the flour mixture to the egg mixture, beating just until incorporated. Fold in the apples and almonds.

Spoon the batter into the muffins pan and bake for about 20 to 30 minutes, until a toothpick inserted into the middle comes out clean. Using a brush, brush maple syrup on top of the warm cake. May be stored in an airtight container for up to 2 days.