



Cupcakes With Chocolate Ganache

Makes 12 cupcakes

Ingredients

Cupcakes:

1 cup All purpose gluten free white gold™ flour

$\frac{1}{2}$ cup cocoa powder, sifted

$\frac{1}{2}$ cup confectioners' sugar, sifted

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{3}{4}$ cup vegetable oil

4 large eggs

1 cup granulated sugar

8 ounces plain yogurt

1 teaspoon vanilla extract

Chocolate Ganache:

1 cup heavy cream

1 cup semisweet chocolate chips

Preparations:

1. Preheat the oven to 350°F and line a 12-cup cupcake pan with paper liners. In a mixing bowl, combine the All purpose gluten free flour, cocoa powder, confectioners' sugar, baking powder and baking soda.

2. In a second bowl, mix the eggs and the sugar. Add in the oil, yogurt and vanilla extract.

Combine the wet ingredients with the dry ingredients until blended.

3. Spoon the batter into the paper liners until three-quarters full and bake for about 15-20 minutes, until a toothpick inserted into the middle of a cupcake comes out clean. Transfer to a wire rack to cool.

Frosting

4. Pour the cream into a small pot and bring to a boil. Turn off the heat and add the chocolate chips. Whisk well until creamy. Let the chocolate ganache cool for ten minutes, and then pour gradually over the cupcakes.

HAPPY BAKING!