



Vanilla Cupcake with Vanilla Frosting

Makes 8 inch round cake

Ingredients

Cake

2 cups WHITE GOLD all purpose gluten-free flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{8}$ teaspoon salt
1 cup granulated sugar
3 large eggs
 $\frac{3}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup apple puree
2 teaspoons vanilla extract

Frosting

$\frac{1}{2}$ cup unsalted butter, room temperature
 $1\frac{1}{2}$ cups confectioners' sugar, sifted
1 tablespoon vanilla extract

Preparation

Cupcakes

1. Preheat the oven to 350°F and line a 12-cup cupcake pan with paper liners. Using a sifter, sift together the

flour, baking powder baking soda and salt.

2. In a mixing bowl, combine the sugar, eggs, oil, apple puree and vanilla extract. Sift the dry ingredients into the egg mixture, mixing until smooth.
3. Spoon the batter into the paper liners until three-quarters full and bake for 15 minutes, or until a toothpick inserted in the middle of a cupcake comes out clean. Cool completely before frosting.

Frosting

1. In the bowl of an electric mixer, beat the butter until very soft. Gradually add the confectioners' sugar and vanilla extract, beating until light and creamy. Top the cooled cupcakes with frosting and serve. May be refrigerated, covered, for up to 2 days.