

# Easter Cup Cakes (gluten-free)

## Ingredients

65 g coconut sugar  
120 ml non-dairy spread  
1 large flax egg, or egg (see notes)  
170 g almond milk  
1 1/2 teaspoons pure [vanilla extract](#)  
155 g all-purpose flour, gluten-free mix  
2 tablespoons ground flaxseed  
2 teaspoons baking powder  
1/2 teaspoon Himalayan salt  
2 medium carrots, (grated)  
75 g raisins



## Directions

1. Preheat the oven to 176C and spray your muffin pan generously or line with foil liners.
2. In a large bowl with a hand mixer or the bowl of a stand mixer, cream the brown sugar and non-dairy spread.
3. Add the flax-egg, rice milk, and vanilla into the creamed butter and sugar. Mix on medium speed, pausing to scrape the sides until the mixture is combined.
4. In a medium bowl, combine the gluten-free flour, flax meal, baking powder, and salt. Slowly add the flour mixture to the wet ingredients and mix at medium-low speed.

5. Once combined, add the grated carrot and raisins and fold to combine.
  6. Scoop the batter into the muffin pan.
  7. Bake the muffins for 12 to 15 minutes until a toothpick comes out clean.
- Remove the muffins from the oven and allow them to cool down to room temperature.

## Notes

A flax egg is an egg substitute made using ground flaxseed. To make it, mix 1 tablespoon ground flaxseed and 3 tablespoons warm water in a small bowl. Wait for 5 minutes until a gel-like substance forms, and add it to the recipe. If your all-purpose gluten-free flour does not have xanthan gum listed in the ingredients, I recommend you add  $\frac{1}{4}$  teaspoon of xanthan gum to the dry ingredients before mixing.

# Avocado Buttercream Frosting

## Ingredients

- 1 stick butter or melt (Vegan Butter)
- 3 cups powdered sweetener (erythritol, stevia, monks fruit)
- 1 teaspoon water
- 1/2 avocado (peeled)

# Directions

1. To make the frosting, soften the butter stick slightly
2. Puree the avocado in a blender until it's smooth. Avocado has an understated flavor, so it won't dominate the dish.
3. Blend butter together with the other frosting ingredients until you get a thick, creamy, green frosting.
4. Allow the cupcakes to cool and using a pastry bag, frost the cooled cupcakes. Top with naturally colored marzipan carrots to finish.

Happy Easter!

