



Gluten-Free Chocolate Cup Cakes

Yield is 4 cupcakes

This is made from the blog below just cut down to 1/4 recipe and cooked as cupcakes

(<http://www.yammiesglutenfreedom.com/2012/10/devils-food-cake.html>)

- 2 Tablespoons shortening
- 3 Tablespoons chocolate chips or chopped chocolate
- 2 Tablespoons coconut milk
- 3 Tablespoons sugar
- 1 eggs
- 1/4 teaspoon vanilla
- 2 Tablespoons Hershey's Special Dark Cocoa (cocoa and dutch cocoa blend)
- 1/3 teaspoons baking soda
- pinch of salt
- 1/4 teaspoon baking powder
- 1/4 cup GF Flour Blend

Preheat oven to 350°. Put liners in cupcake pan or grease and flour- will only use 4. Melt shortening and chocolate chips in the microwave mixing until smooth. Add the coconut milk, eggs, sugar, and vanilla and whisk until smooth. Sift in the cocoa, soda, salt, powder, and flour and mix until smooth Bake for 20 minutes or until a toothpick comes out clean.

<http://www.lincolntent.com/GFCF-Desserts.html>