



## Gluten-Free Cupcake Recipe



These cute cupcakes have so much going for them! Not only do they make the most of a classic flavour combo, sweet strawberry and fragrant vanilla, but they're also completely dairy and gluten-free. Bake a batch in just half an hour for all to enjoy.

### Ingredients for the sponge

- 125g (4oz) dairy-free spread or dairy-free fat
- 125g caster sugar
- 125g (4oz) gluten-free self-raising flour
- 2 large eggs
- 2 tbsp non-dairy milk
- 1 tsp vanilla extract

### Ingredients for the strawberry frosting

- 100g dairy-free spread
- 250g icing sugar
- 50g (2oz) good strawberry conserve
- 1 tsp vanilla extract

## Method

1. Preheat the oven to gas 6, 200°C, fan 180°C.
2. Put all the cake mixture ingredients into a large bowl and whisk using an electric hand whisk for 2-3 minutes, until light and fluffy and fully combined. Put 12 cupcake cases in a muffin tray and divide the mixture evenly between them. Put the tray in the oven and bake for 15-18 minutes, or until the cakes are risen, golden and cooked through. Transfer to a wire rack to cool completely.
3. To make the frosting, put the dairy-free spread and icing sugar in a large mixing bowl and, using an electric hand whisk, whisk for 2-3 minutes, until light and fluffy. Add the strawberry conserve and vanilla extract and whisk until fully combined.
4. Pipe the frosting on the cupcakes to decorate and serve.

**Tip: If the icing is too soft, put in the fridge for 30 minutes to firm up a little before piping**



**Enjoy!**