

Gluten Free Ding Dongs



Cupcake

Ingredients

- ½ cup vegetable oil
- 3 ounces bittersweet chocolate, chopped
- 1/3 cup cocoa powder
- ¾ cup All-Purpose Gluten-Free Flour
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon xanthan gum
- ½ teaspoon salt
- 3 eggs
- 1 teaspoon vanilla extract
- ¾ cup sugar
- ½ cup whole milk

Directions

1. Heat oven to 350 degrees. Line 12-cup muffin tin with paper liners.
2. Microwave oil, chocolate, and cocoa together in bowl, stirring often, until chocolate is melted, about 2 minutes; whisk smooth and let cool slightly.
3. In separate bowl, whisk flour blend, baking powder, baking soda, xanthan gum, and

salt together.

4. In another bowl, whisk eggs and vanilla together. Whisk in sugar until well combined. Whisk in cooled chocolate mixture and milk until combined.

Whisk in flour blend mixture until batter is thoroughly combined and smooth.

5. Portion batter evenly into prepared muffin tin. Bake until toothpick inserted into center of cupcakes comes out clean, 16 to 18 minutes, rotating muffin tin halfway through baking. Let cupcakes cool in muffin tin for 10 minutes, then transfer to wire rack and let cool completely, about 1 hour



Filling and Glaze

Ingredients

1 teaspoon unflavored gelatin

3 tablespoons water

4 tablespoons unsalted butter, softened,
plus 3 tablespoons unsalted butter

1 teaspoon vanilla extract

Pinch salt

1 ¼ cups marshmallow crème

½ cup semisweet chocolate chips

Directions

1. Combine gelatin and water in large bowl and let sit for 5 minutes until gelatin is softened. Microwave until mixture for 30 seconds and gelatin dissolves. Whisk in softened butter, vanilla, and salt. Let mixture cool until just warm then whisk in marshmallow crème until smooth; refrigerate for 30 minutes.
2. Transfer 1/3 cup filling into pastry bag fitted with small plain tip for garnishing finished cupcakes or zipper-lock bag; trim corner of bag before piping. Reserve remaining mixture for filling cupcakes. Microwave chocolate and 3 tablespoons butter in bowl until melted. Let glaze cool to room temperature, about 10 minutes.
3. Cut cone-shaped piece from center of each cupcake and fill with 1 tablespoon filling. Cut off tip of cone, then replace on cupcakes and press lightly to adhere. Frost each cupcake with cooled glaze and let sit for 10 minutes. Pipe curlicues across top of cupcakes with filling in pastry bag, and serve.

TIP: I like my cupcakes level and mine tend to mountain up. I level them even with the cupcake liner to make them look more like a Ding Dong before I put in the filling and glaze them.

