

# Blackberry Spice Cupcakes

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## Ingredients:

- 1 cup sweet sorghum flour
- 1 cups brown rice flour
- ½ cup potato starch flour
- ¼ cup tapioca flour
- 2 3/4 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 1 tsp. xanthan gum
- 1 ½ tsp. cinnamon
- ½ tsp. nutmeg
- 1 cup white sugar
- 1 cup brown sugar
- ½ cup butter
- 4 egg whites
- 1 ½ tsp. vanilla
- 1 ½ cups seedless blackberry puree
- ½ cup water
- 1 tsp. apple cider vinegar

## Instructions:

1. In large bowl, mix together sweet sorghum flour, brown rice flour, potato starch flour, tapioca flour, baking powder, baking soda, salt, xanthan gum, cinnamon, & nutmeg.
2. In a medium bowl mix the sugar & butter together. Beat on medium for 30 seconds or until well mixed.
3. In another medium bowl, mix egg whites & vanilla. Beat on med. for 30 seconds or until a little frothy.
4. Add egg mixture to butter & sugar mixture & beat on high for 15-20 seconds.
5. Pour into large flour bowl. Add blackberry puree, water, & vinegar. Beat on high for 2 minutes.
6. Fill cupcake papers almost ¾ full.
7. Bake at 350 degrees for 20-25 minutes. Ovens vary; cupcakes are done when middles spring back after being slightly pressed.



## Frosting Ingredients:

- 1 lb. cream cheese
- 2 sticks butter
- 1 tsp. vanilla
- 2 tbsp. lemon juice
- 1 tsp. fine grated lemon zest
- 5 cups confectioners' sugar
- 1 tsp. cardamom

**Instructions:** Beat frosting ingredients together until smooth.

