

Gluten Free Strawberry & Cream Cheese Cupcakes

Ingredients:

- 2 cups rice flour (white or half white and half brown)
- ½ cup potato starch flour
- ¼ cup tapioca flour
- 2 cups sugar
- 1 tsp. baking powder
- ½ tsp. baking soda
- 1/8 tsp. salt
- ¾ tsp. xanthan gum
- 6 tbsps. cream cheese (softened)
- 14. oz. strawberries (pureed)
- ½ cup butter (softened)
- 1 ½ tsp. vanilla
- 4 egg whites

Instructions:

1. In a large bowl combine rice flour, potato starch flour, tapioca flour, sugar, baking powder, baking soda, salt, and xanthan gum.
2. Add strawberry puree, cream cheese, butter, and vanilla. Beat for 30 seconds.
3. Add egg whites. Beat on high for 2 minutes.
4. Bake at 350 for 20-25 minutes. (Ovens vary – cupcakes are done when you can poke it with your finger and have it bounce back)



Frosting Ingredients:

- 1 lb cream cheese
- 2 sticks butter
- 1 tsp. vanilla
- 4 cups confectioners sugar

Frosting Instructions:

1. Beat until smooth
2. Store any extra frosting in the fridge.

