

makes about six dozen mini cakes

GLUTEN FREE -- LOW FODMAP FRIENDLY

chocolate raspberry

cakes.

INGREDIENTS

- 16 ounces gluten free chocolate cake mix (we like Red Mill)
- ½ cup organic butter, unsalted (room temperature)
- ½ cup coconut milk yogurt (raspberry)
- ½ cup coconut milk (vanilla)
- 1 tablespoon lemon juice
- 2 large eggs (room temperature)
- 6 tablespoons raspberry jam (gluten free)
- 2 ½ tablespoons cocoa powder
- ⅓ cup hot water
- 2 teaspoons vanilla extract (gluten free)



- 1 Preheat oven to 350. Line muffin tins with paper liners. Spray with non-stick butter spray and sprinkle the bottom of the liners with powdered sugar.
- 2 In a large bowl cream butter on medium high with an electric mixer until smooth.
- 3 Mix in cake mix, yogurt, milk, lemon juice, eggs, jam, and cocoa powder. Beat on low for 30 seconds, scraping the sides of the bowl.
- 4 After all ingredients are incorporated, beat for a minute on low medium speed.
- 5 Add the hot water and vanilla, beating thoroughly for one minute.
- 6 Divide batter evenly into the prepared cups, filling each about three-quarters full.
- 7 **FOR MINI CUPCAKES:** bake for about 10 minutes, until a toothpick inserted in the center comes out clean. Move to wire racks for cooling.
- 8 Using the biggest frosting tip you have, top each cake with Buttercream Frosting (see recipe below).
- 9 If desired, top each cake with half of a fresh raspberry!
- 10 Serve and store at room temperature.

buttercream frosting.

INGREDIENTS

- ½ cup organic butter, unsalted (room temperature)
- ¼ cup coconut milk (vanilla)
- 1 teaspoon vanilla extract (gluten free)
- 16 ounces powdered sugar

- 1 Beat butter in an electric mixer on medium speed until creamy.
- 2 Gradually add powdered sugar on low speed until blended.
- 3 Slowly beat in the coconut milk and vanilla.
- 4 Increase the mixer to medium speed and beat until smooth.

THE MOIST MAKER

our secret

- **Every** time a batch of cakes goes in the oven, a small oven-proof container of water goes in with them. We put the pan with water below the muffin tins and as the water evaporates in the heat, the cakes become perfectly moist.