



Mini Vanilla Cupcakes

(Gluten, Dairy & Egg Free)

Ingredients

- 1 1/2 cups gluten-free plain flour
- 1 cup sugar
- 1/3 cup olive oil
- 1 cup water
- 1 teaspoon gluten free baking powder
- 1 teaspoon gluten-free bicarbonate of soda
- 1 teaspoon vanilla essence
- 1 tablespoon orange juice

Method

- Preheat oven to 180°
- Mix the dry ingredients together in a large bowl.
- In a bowl, beat the oil, juice, vanilla and water together.
- Make a well in the flour mix and add the wet mix.
- Fold the ingredients together and then stir well.
- Pour the mixture into a mini cupcake tin.
- The mixture should be the consistency of a thick batter.
- Cook 50-60 minutes
- When cooked, remove the cake from the oven and allow the cake to cool.
- Top with your favourite icing or leave plain.

Nutrition Information

Serving size: 1 Cupcake

Servings per recipe: 20

Amount Per Serving

Kilojoules	448
Total Fat (g)	3.7
Saturated Fat (g)	0.5
Sodium (mg)	0.7
Total Carbohydrates	17.2
Sugar	10
Protein	0.95

