

Cupcakes	2 large eggs	Cream Cheese Frosting
½ cup (60 g) amaranth flour	¾ cup (150 g) superfine (caster) sugar	⅔ cup (150 g) cream cheese, softened
¾ cup (125 g) rice flour	½ cup (125 ml) vegetable oil	½ teaspoon finely grated lemon zest
1 tablespoon (8 g) xanthan gum	¼ cup (60 ml) water	⅔ cup (100 g) confectioners' (icing) sugar
1 teaspoon baking soda (bicarbonate of soda)	¾ cup (135 g) tart apple, such as Granny Smith or Greening, peeled, cored and finely chopped	1 tablespoon lemon juice, strained
1 teaspoon ground cinnamon	½ cup (60 g) walnuts, coarsely chopped	
¼ teaspoon ground cloves		
⅛ teaspoon salt		

To Decorate
Colored paper, to decorate (optional)
Sugared flowers, to decorate

MOTHER'S DAY CUPCAKES

Cupcakes: Preheat the oven to 325°F (170°C/gas 3). • Line a 12-cup muffin pan with paper baking cups. • Sift both flours, xanthan gum, baking soda, cinnamon, cloves, and salt into a medium bowl. • Whisk the eggs in a medium bowl with an electric mixer on medium-high speed until pale and frothy. • Add the sugar, oil, and water and whisk until incorporated. • With mixer on low speed, gradually add the mixed dry ingredients. • Stir in the apple and walnuts by hand. • Spoon the batter into the prepared cups, filling each one three-quarters full. • Bake for 25–30 minutes,

until golden brown and firm to the touch. • Place on a rack and let cool completely. • **Cream Cheese Frosting:** Beat the cream cheese and lemon zest in a small bowl with an electric mixer on medium speed until creamy. Add the confectioners' sugar and lemon juice, beating until combined. • **To Decorate:** If liked, cut colored paper into strips measuring 6 x 2 inches (16 x 5 cm) and wrap a strip around each cupcake. Hold in place with a piece of colorless scotch tape. • Spread the frosting on top of each cupcake. Decorate with sugared flowers.

“ These delicious cupcakes are gluten free. If preferred, replace the amaranth flour, rice flour, and xanthan gum with 1⅓ cups (200 g) of all-purpose (plain) flour.

