

SUE JENNET'S RED VELVET CUPCAKES

INGREDIENTS

- ½ cup sorghum flour
- ½ cup brown rice flour
- 2 Tbsp tapioca starch
- ¾ cup white sugar
- 1 tsp gum
- 1 ½ tsp baking soda
- ½ tsp salt
- 2 Tbsp cocoa powder
- 3 Tbsp buttermilk powder*

- 2 eggs
- ¾ cup water*
- ¼ cup vegetable oil
- 1-3 drops red colour (gel)
- 2 tsp cider vinegar

BAKING TIMES

- 30-35 mins for 8” rounds
- 20-22 mins for cupcakes
- 10-12 mins for minis

PROCEDURE

01 Preheat oven to 350 F. Sift dry ingredients into a bowl and set aside.

02 Into mixer place eggs, water, oil and vinegar and mix well

03 Add dry ingredients and mix until smooth. Add red colouring until the batter turns desired red colour.

04 Bake according to the times for either cake, cupcakes or minis. Frost with cream cheese frosting.

**Option - omit buttermilk powder and use liquid buttermilk to replace water.*