

CARROT GARDEN AND ABSTRACT EASTER BUNNY GF CUPCAKES

INGREDIENTS

for the cupcakes

3/4 cup + 2 tablespoons King Arthur or Bob's Red Mill GF Flour

1/2 cup cocoa powder spoon and level to measure

1/4 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 tablespoon espresso powder (optional but recommended)

2/3 cup white sugar

1/4 cup light brown sugar

2 eggs at room temperature

2 teaspoons vanilla extract

1/3 cup vegetable oil

2/3 cup hot brewed coffee

1 teaspoon apple cider vinegar

for the chocolate buttercream frosting

1/2 cup unsalted butter softened to room temperature

2-3 tablespoons milk

2 teaspoons vanilla

1/2 cup cocoa powder or more to taste

2-3 cups powdered sugar

chocolate, marzipan or fondant carrots as decoration

for the vanilla cream cheese frosting

8 ounce package cream cheese

1/2 cup unsalted butter, softened to room temperature

4 cups powdered sugar

2 teaspoons vanilla extract

You will also need green or brown cupcake liners, and white or "Eastery" cupcake liners

DIRECTIONS

Heat the oven to 350F, line a muffin tray with liners and set aside.

Whisk together all dry ingredients in a large bowl. Using a stand or hand mixer, beat in all wet ingredients on medium speed until well combined. Add in dry ingredients and continue beating for 2 minutes. The batter will be on the thinner side, but not too runny.

Use a cookie disher or large spoon, divide the batter in 12 lined cupcake tins, filling about 3/4 of the way full. Bake on center rack of the oven for 18-24 minutes. Check at 18 minutes and if a toothpick comes out clean, remove from the oven. They will continue to cook slightly as they sit, so careful not to over bake because this will dry out the cupcake. Remove from the oven and let cool in the pan for about 10-15 minutes, then transfer to a wire rack to finish cooling.

To make the buttercream, beat the room temperature butter with an electric mixer until fluffy. Beat in the cocoa powder. Beat in 2 cups of powdered sugar, then beat in 2 tbsp of milk and vanilla. If you want the frosting more chocolatey, you can sub some of the sugar for more cocoa, or vice versa for less chocolate. If the frosting is too thin, beat in a bit more sugar, too thick add more milk until it reaches your desired consistency. Frost with piping tips or keep it simple and use a knife! Add a carrot or two to make it Easter festive.

For the vanilla frosting, in a mixing bowl, beat together the cream cheese and softened butter until smooth and creamy. Gradually mix in the powdered sugar and vanilla extract until well combined. Frost the cupcakes, Once the cupcakes are completely cool, generously frost each one with the cream cheese frosting using a spatula or piping bag for a decorative touch. Add bunny ear decorations