

Gluten Free, Dairy Free and Paleo German Chocolate Cupcakes

Servings: 12 cupcakes

Ingredients:

Chocolate Cupcake:

- ½ cup coconut flour
- ¼ cup blanched almond flour
- ½ cup cacao powder or baking cocoa
- ½ teaspoon baking soda
- ½ teaspoon sea salt
- ½ cup melted coconut oil, not too hot
- ½ cup honey (or agave syrup)
- 5 eggs
- 1 tablespoon vanilla
- 4 tablespoon pure maple syrup

Coconut Pecan Frosting:

- 1 cup coconut oil soft, but not melted (most coconut oil gets soft at room temperature)
- 1½ cups shredded coconut, unsweetened
- ¼ cup pure maple syrup
- ¼ cup coconut palm sugar or fine cane sugar
- 1 tablespoon vanilla
- ¼ teaspoon sea salt
- ½ cup chopped pecans

Preparation:

Read labels to be sure all ingredients in packages are gluten free.

Chocolate Cupcake:

1. Preheat oven to 350°F.
2. Line a 12-count cupcake pan with cupcake papers.
3. Whisk all dry ingredients together in a bowl. (Sift them if you would like.)
4. Add in the wet ingredients and blend well with whisk until combined.
5. Use a ¼ cup measuring cup to scoop batter into cupcake papers, dividing batter evenly.
6. Tap cupcake pan gently on counter to remove air bubbles and settle batter.
7. Place in oven for 15 to 18 minutes or until toothpick inserted in center comes out clean.

Coconut Pecan Frosting:

1. Mix all ingredients together in a bowl with a whisk. (It may seem too thick at first; just keep mixing and it will thin out as the coconut oil begins to warm up. You should be able to tap whisk firmly on side of the bowl to free the ingredients that may be stuck inside the center of the whisk.) Mix well so there are no white spots of coconut oil and the frosting is creamy.
2. Taste and add more sweetener to your preference.
3. If your frosting gets to runny, just pop it in the fridge for a short bit until it gets firm and whisk again. Frosting should have thick spreadable consistency.

Source: *Gluten Free Cowgirl*