# Gluten Free Habit
## Chocolate Cupcakes (gluten free)

This cupcake has it all! If you want a soft, moist no-fail gluten free cupcake then this is the one for you ☺ And best of all, these are just sturdy enough to hold up all the frosting you can pile on…so go crazy.

Makes: 12 cupcakes

**INGREDIENTS:**

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| ½ cup white rice flour (2.4 oz.) | 1 tsp. baking powder | 1 egg |
| ¼ cup potato starch (1.3 oz.) | ¼ tsp. baking soda | 1 cup water |
| ¼ cup tapioca flour (1.0 oz.) | ½ tsp. salt | ¼ cup vegetable oil |
| ½ cup cocoa powder (1.4 oz.) | 1 cup sugar | 1 tsp. vanilla |

**GETTING READY:**

1. Put paper liners into your cupcake tray
2. Preheat oven to 325 degrees

**LET'S GET STARTED:**

1. In medium mixing bowl, stir or whisk together the white rice flour, potato starch, tapioca flour, cocoa powder, baking powder, baking soda, and salt.
2. Add in the sugar and stir together.
3. Now add in the egg, water, oil, and vanilla
4. Beat on low speed until combined. Then beat on medium speed for 2 or 3 minutes.
5. Batter will be thin…don't worry! You can pour your batter into a tall measuring cup for easy pouring if you like, but this is not necessary.
6. Fill cupcake liners 2/3 full and place into oven immediately (I use a ¼ cup measuring cup to scoop it into the liners and this works out perfectly to 12 cupcakes).
7. Bake for about 18 minutes or just until a toothpick inserted into the center of a cupcake comes out clean.
8. Remove cupcakes *carefully*…they will be hot and soft. Let cool completely before frosting.

Tip: These cupcakes work best with piped on frosting. If you are spreading on frosting then make sure the frosting is soft. Enjoy!