



Prep Time: 15 mins | Baking Time: 30 mins | Temperature: 170°C | Serves: 12

# Gluten Free Almond Cupcakes

by Leah Hogg

## Ingredients

- 100g Stork Tub
- 50g brown sugar
- 4 eggs
- 125g gluten free self raising flour
- 125g ground almonds
- 1 tsp baking powder
- 4 tbsp milk
- 1 tbsp honey
- Vanilla [essence or pod]
- A pinch of salt
- ½ a cherry to top each

## Method

Line a cup cake tray with paper cases. Preheat the oven to 170°C. Simply place all the ingredients in a large bowl and use an electric mixer to combine the ingredients together until you have a smooth, soft and consistent paste. Do not overmix and once your mixture appears even, stop beating and use a spoon to fill the paper cases. Top with half a cherry and bake in a preheated oven for 30 minutes. Allow to cool completely before removing them from the tray.