

# Fluffy Frosted Gluten Free Chocolate Cupcakes

Recipe By Yocheved Werther



Cooking and Prep:  30  
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Batter

- 4 eggs
- 1 cup oil
- 1 and 1/2 cups sugar
- 1/2 cup Gefen Cocoa
- 1/2 cup Gefen Potato Starch

## Frosting

- 3/4 cup margarine (use soy-free, if needed)
  - 2 egg yolks
  - 1 tablespoon Gefen Vanilla Extract
  - 2 and 1/4 cups Gefen Confectioners' Sugar
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## Start Cooking

### Prepare the Cupcakes

1. Preheat the oven to 350 degrees Fahrenheit.
2. In the bowl of a mixer, combine the eggs, oil, sugar, cocoa, and potato starch.
3. Pour batter into cupcake holders and bake for 20-25 minutes.

### Frost the Cupcakes

1. To prepare frosting, in the bowl of a mixer, combine the margarine, egg yolks, vanilla, and confectioners' sugar.
2. Frost the tops of the cupcakes, and then dip in sprinkles or topping of your choice.