



GLUTEN-FREE RECIPE

Ingredients

Cake:

- 1 pkg Pillsbury Gluten-Free Funfetti Cake Mix (17 oz)
- 1/4 cup instant vanilla pudding mix (Baker's Corner - Aldi Brand or Essential Everyday - Festival Brand)
- 1/4 cup granulated sugar
- 1/2 cup sour cream (Daisy)
- 1/2 cup coconut oil (liquid state)
- 3 tblspn milk
- 1 extra large egg
- 4 egg whites
- 1 tblspn vanilla extract

Frosting:

- 8 oz. package cream cheese
- 2 cups powdered sugar
- 2 tsp vanilla
- 2 cups heavy whipping cream (Deans)

Sunny Side Up Bakery Sparkling Sugar (Hobby Lobby)

FunFact - "FunFetti" is registered by Pillsbury/ The J.M. Smucker Company.

Funfetti Cupcakes

submitted by Peggy K.

If you are making this recipe for a gluten-free guest, please read our Guide to Gluten Cross Contamination

http://bit.ly/GIGECW_GlutenContamination

Note: Be extra careful - Pillsbury also makes a non-gluten-free Funfetti cake mix. Please read the box carefully. The GF version comes in a green box.

Directions Cake:

Put all ingredients in bowl. Mix at low speed to combine. Scrape down sides of the bowl. Increase mix speed to medium. Beat for 3 minutes.

Fill lined muffin tin 2/3 full.

Bake in center of oven at 350 for 18-21 minutes

Transfer cupcakes to wire rack to cool

Directions Frosting:

Beat cream cheese, powdered sugar, vanilla together until smooth.

In a separate cold bowl, beat whipping cream until stiff.

Gently fold whipped cream into cream cheese mixture until well combined.

Frost cupcakes any way you desire.

