



**GLUTEN
INTOLERANCE
GROUP**
of East Central Wisconsin

GLUTEN-FREE RECIPE

Ingredients

Cupcake:

1-1/4 cup Krusteaz GF flour blend
 3/4 cup Pamela's GF Artisan flour blend
 3/4 cup granulated sugar
 2-1/2 tsp. baking powder
 1 tsp. ground cinnamon
 1/2 tsp. baking soda
 1/2 tsp. kosher salt
 1 cup sour cream
 4 oz. (8 Tbs.) unsalted butter, melted and cooled slightly
 1 extra large egg
 2 extra large egg whites
 2 tsp. pure vanilla extract
 1-1/2 cups 1/4-inch-diced rhubarb (7-1/4 oz.)

Topping:

1/4 cup granulated sugar
 3/4 tsp. ground cinnamon

Rhubarb 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

Peggy converted [this recipe](#) from FineCooking.com, courtesy of Pinterest, of course.

Directions Cake:

In a large mixing bowl blend together dry ingredients.

Add wet ingredients and mix well with mixer.

Add rhubarb and mix to combine.

Scoop into paper lined muffin tins.

Top with sugar topping and bake at 400 degrees for 20 minutes or until top springs back to touch.

Cool for 5 minutes in pan then remove to cooling rack to finish cooling.

Makes about 18 to 22 muffins.

Peg notes: You can substitute your favorite gluten free flour blend. Use sugar topping to your taste.

