THE J.M. SMUCKER Co

Gluten-Free Chocolate Fudge Cupcakes

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	24	N/A

Ingredients

- **Cupcakes:**
- 2 cups (500 mL) Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 2 tsp (10 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter, softened
- 2 cups (500 mL) packed brown sugar
- 3 eggs
- 1 1/2 tsp (7 mL) vanilla extract
- 3 oz unsweetened chocolate, melted and cooled
- 1 cup (250 mL) plain yogurt
- 1 cup (250 mL) boiling water
- 24 paper liners
- **Icing:**
- 1/2 cup (125 mL) butter, softened
- 2 oz GF unsweetened chocolate, melted and cooled
- 4 cups (1 L) icing sugar, sifted
- 1/3 cup (75 mL) milk
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C). Line cupcake pans with 24 baking cups.

Step 3:

Beat butter and brown sugar until well combined. Add eggs, beating after each addition. Beat in vanilla and cooled chocolate. Add reserved flour mixture to chocolate mixture alternately with yogurt, beating on low speed just until batter is smooth.

Step 4:

Stir in boiling water (batter will be thin). Pour batter into prepared baking cups.

Step 5:

Bake in preheated oven 18-20 minutes or until a toothpick inserted in centre of cupcake comes out clean. Cool on wire racks in pans, 20 minutes.

Step 7:

Cream butter and cooled melted chocolate. Add 2 cups (500 mL) of icing sugar and beat until well combined. Add milk and vanilla. Beat in remaining icing sugar gradually. Blend well. Ice cupcakes as desired.

Images

