

Gluten-free Fudgy Carob Brownie Cupcakes

Joy Barnes

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1 Cup Great Value All purpose gluten-free flour¹

1 Cup gluten-free Nature's Eats Blanched Almond Flour²

1 Cup Barley Malt Sweetened Carob Chips

- ✓ Mix together
- ✓ Measure together and blend on high for one minute and add to the above mixture.

½ Cup oil

1 Cup maple syrup + **1 TBS**

1 tsp vanilla

2 tsp Liquid lecithin (optional)

²/₃ cup soy milk

1 tsp Salt

½ Cup carob powder

- ✓ Measure ¹/₃ cup and put in greased muffin pans.
- ✓ Bake and 375 for 15 minutes. Reduce heat to 350 and bake 15 more minutes.

1 When baking gluten-free, the particular brands and types of flour become critical.

2 Again, when baking gluten-free, the particular brands and types of flour become critical.