

**Chef Kyra:** As a baker herself, Candace knows what gluten is, so I didn't need to elucidate on that point. I remember Florian Bellanger (the other judge on Cupcake Wars) wrinkle his eyebrows when I first presented my cupcakes as gluten-free and I was a little worried. I thought my cupcakes were delicious, and had many gluten-eaters also tell me that, but it is always nerve-wracking being judged, especially when those doing the judging are so accomplished in their own right. When Candace called me a "**magical gluten-free elf**" and said she "could not tell that these cupcakes are gluten-free," I was **twinkling!**

**DGF:** What advice can you share on the art of gluten-free baking?

**Chef Kyra:** Baking is a combination of an art and a science, and with gluten-free baking, that is more so the case. The real key to gluten-free baking is to experiment and not be afraid to occasionally have mishaps. I certainly have had some terribly chewy, tough cupcakes and sandy, crumbly biscuits, but it is only through trying different gluten-free flours and techniques that I have hit upon some of my prize-winning recipes, such as tender, flaky pie crust. And if something tastes great but doesn't look pretty, rename it and use it anyway. Our pie crust was originally supposed to be something else, but didn't work like I wanted. I just gave it a new label and served it with a smile.

Also, consider buying a scale and using recipes that give the weights of ingredients instead of (or in addition to) the volume. A cup of millet does not weigh the same as a cup of tapioca flour or a cup of potato starch. Baking gluten-free is very different and accurate measurements will ensure consistent outcomes.

For more information on Chef Kyra and Crave Bake Shop visit [cravebakeshop.com](http://cravebakeshop.com). Follow them on Twitter: [@cravebakeshop](https://twitter.com/cravebakeshop)

## Cupcake Menu

Cookies & Cream Cupcakes  
Lemon Dream Cupcakes  
Triple Chocolate Cupcakes  
Strawberry Shortcake Delights  
Sweet Vanilla Cupcakes



### Cookies and Cream Cupcakes

YIELD: 12 CUPCAKES

GLUTEN-FREE, SOY-FREE

**1 cup gluten-free all-purpose flour**

**¾ cup granulated sugar**

**¼ cup cocoa powder**

**1 ¼ teaspoons baking powder**

**½ teaspoon xanthan gum**

**½ teaspoons salt**

**½ cup butter, melted**

**½ cup milk**

**2 eggs, lightly beaten**

**1 teaspoon vanilla Extract**

**1 container Betty Crocker Whipped**

**Vanilla Frosting**

**1 box Jo-Sefs Gluten-Free Sandwich**

**Chocolate O's**

1. Preheat oven to 350 degrees F. In a mixing bowl, combine gluten-free all-purpose flour, sugar, cocoa powder, baking powder, xanthan gum, and salt.
2. In the bowl of a standing mixer, combine butter, milk, eggs, and vanilla extract and mix on medium speed until well combined. Slowly add in dry ingredients.
3. Divide mixture evenly into 12 baking cups and bake for 15 to 20 minutes or until inserted toothpick comes out clean.
4. Let cupcakes cool and top with vanilla frosting. Decorate each with a chocolate sandwich cookie.

NUTRITION PER SERVING: CALORIES: 338, FAT: 14.37G, CARBS: 48.05G, FIBER: 0.31G, PROTEIN: 2.57G, SUGARS: 37.73G, SODIUM: 230MG



### Lemon Dream Cupcakes

YIELD: 12 CUPCAKES

GLUTEN-FREE, SOY-FREE, NUT-FREE

**1 ¼ cups gluten-free all-purpose flour**

**¾ cup granulated sugar**

**1 ¼ teaspoons baking powder**

**½ teaspoon xanthan gum**

**½ teaspoon salt**

**½ cup butter, melted**

**½ cup milk**

**2 eggs, lightly beaten**

**2 tablespoons grated lemon zest**

**2 teaspoons vanilla extract**

**1 container Betty Crocker Rich and Creamy Lemon Frosting**

1. Preheat oven to 350 degrees F. In a mixing bowl, combine gluten-free all-purpose flour, sugar, baking powder, xanthan gum, and salt.
2. In the bowl of a standing mixer, combine butter, milk, eggs, lemon zest and vanilla extract and mix on medium speed until well combined. Slowly add in dry ingredients.
3. Divide mixture evenly into 12 baking cups. Bake for 15-20 minutes or until inserted toothpick comes out clean. Let cupcakes cool and top with lemon frosting.

NUTRITION PER SERVING: CALORIES: 334, FAT: 14.30G, CARBS: 47.39G, FIBER: 0.39G, PROTEIN: 2.49G, SUGARS: 37.48G, SODIUM: 357MG

*Give your cupcakes personality with decorative sugars, candy or nuts!*