

A Taste to Remember

Pumpkin Cupcakes with Browned Butter Frosting

¾ cup sorghum or rice flour

½ tapioca flour

¼ cup potato starch

1 ¼ teaspoon guar gum

½ teaspoon xanthium gum

1 teaspoon soda

1 teaspoon baking powder

½ teaspoon salt

1 teaspoon cinnamon

1 teaspoon ginger

¼ teaspoon nutmeg

1 cup melted butter, cooled or vegetable oil

1 cup light brown sugar, lightly packed

1 cup sugar

4 eggs, lightly beaten

1 (15 oz.) can pumpkin

In a mixer bowl, combine sorghum flour, tapioca flour, potato starch, guar gum, xanthium gum, baking soda, baking powder, salt, cinnamon, ginger and nutmeg; stir with a wire whisk to blend. Add melted butter, brown sugar, granulated sugar, eggs and pumpkin to the flour mixture

Using a stand mixer fitted with a paddle attachment beat mixture until well blended, approximately 2 minutes. Divide batter into two standard size muffin lined. Bake 350 degrees for 25 to 30 minutes. Let cupcake stand in muffin pan for 5 minutes. Then, remove to a wire cooling rack, cool completely. Makes 24 cupcakes. Frost with Browned Butter Frosting.

Browned Butter Frosting

1 cup butter*

1 pound sifted powdered sugar (approx. 5 ½ cups)

¼ cup milk

1 teaspoon vanilla extract

In a light colored saucepan, melt butter over medium heat. After butter is melted, stir constantly until the butter turns brown or a golden caramel color (approx. 8 to 10 min.) Pour butter into a mixer bowl and refrigerate for 1 ½ to 2 hours.

Scape the harden butter from the sides of the mixer bowl so the butter will blend into the frosting easily. Using a stand mixer with a whisk attachment beat butter until blended. Alternate powdered sugar and milk until well mixed. Add vanilla extract, beat well.

Frost cupcake and garnish with ground cinnamon and finely ground walnuts, if desired. Refrigerate until frosting is set.

*Salted or unsalted butter may be used.