# White Chocolate & Blueberry Blondies (GF)

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**INGREDIENTS**

- 75g caster sugar
- 175g light brown sugar
- 3 large eggs
- 200g salted butter
- 200g white chocolate
- 1/2 tsp vanilla bean paste
- 280g GF plain flour
- 1 tsp xanthum gum
- 150g blueberry conserve
- 50g blueberries
- 50g white chocolate chips

**METHOD**

1. Grease and line a 9inch square baking tin, pre heat the oven to 175 degrees fan
2. Whisk the eggs and butter until pale, light and fluffy
3. Combine the butter and white chocolate in a microwavable bowl and melt in 30 second bursts in the microwave
4. Pour the melted white chocolate and butter slowly into the egg mixture, keep the whisk running continuously, add the vanilla bean paste.
5. Add the GF flour and xanthum gum in a separate bowl and mix.
6. Fold the flour into the batter gently until fully combined.

7. Add the blueberry conserve and chocolate chips and lightly fold
8. Pour into the baking tin and bake for 25 minutes, it will have a slight wobble
9. Remove from oven, leave in the tin on a wire rack to cool completely. Once cool pop into the fridge for 6 hours, preferably overnight.
10. Slice and enjoy!



ENJOY! If you opt for White Chocolate and Blueberry GF Blondies, please do share a picture!

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# Salted Caramel Cupcakes (GF)

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**INGREDIENTS**

**CUPCAKE**

- 200g salted butter
- 275g light brown sugar
- 3 tsp baking powder
- 225g GF plain flour
- 25g cocoa powder
- 50g soured cream
- 2 large eggs
- 1/2 tsp vanilla bean paste
- 100g caramel (I use carnation)
- pinch of salt
- 25g cocoa powder
- 1 tsp xanthum gum
- 50g condensed milk

**ICING**

- 275g butter
- 200g condensed milk
- 200g icing sugar
- 100g caramel
- 1/2 tsp salt

**METHOD**

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 170 degrees fan.
2. Beat together your salted butter and sugar until light and fluffy. Add in the eggs, beat until combined.
3. Add the soured cream, vanilla bean paste, caramel, condensed milk and salt and beat until completely combined
4. In a separate bowl mix together the GF flour, xanthum gum and cocoa powder
5. Add the dry ingredients into the wet and beat again until just combined.
6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then

transfer to a wire rack to cool completely.

8. To make the icing, combine the butter and icing sugar, beat until pale
9. Add in the condensed milk, caramel and salt and beat again until thick and creamy in consistency, pop in the fridge for 10 minutes before piping
10. Pipe onto the cooled cupcakes



ENJOY! If you opt for Salted Caramel Cupcakes (GF) Cupcakes, please do share a picture!

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# Ruby, Lime & Coconut Polenta Cupcakes (GF)

# Ruby, Lime & Coconut Polenta

# Cupcakes (GF)

**INGREDIENTS**

**CUPCAKE**

- 250g salted butter
- 150g golden caster sugar
- 100g light brown sugar
- 100g ruby chocolate, melted and cooled
- 100g polenta
- 50g desiccated coconut
- 1 tsp baking powder
- 150g coconut flour
- 4 large eggs
- 1 lime, zest and juice
- Pink food colouring (optional)

**ICING**

- 250g full fat cream cheese
- 250g mascarpone
- 100g white chocolate, melted and cooled
- 1/2 lime, juice and zest

**METHOD**

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 160 degrees fan.
2. Beat together your salted butter and sugars until light and fluffy. Add in the eggs, beat until combined.
3. Add the ruby chocolate and lime juice and zest and beat again until mixed thoroughly
4. In a separate bowl mix together the polenta, desiccated coconut, coconut flour, baking powder
5. Add the dry ingredients into the wet and beat again until just combined. If you are using it at this stage add a couple of drops of the pink food colouring and

beat again until smooth

6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the icing, combine the cream cheese, mascarpone, white chocolate and lime juice in a bowl and beat until thick, creamy and holds its shape, pop in the fridge for 10 minutes before piping
9. Pipe onto the cooled cupcakes and top with the lime zest

Notes:

If you can’t find  ruby chocolate (I got mine from Tesco) just sub for white chocolate instead, it will give a slight different flavour but will be equally yummy!



ENJOY! If you opt for Ruby, Lime & Coconut Polenta Cupcakes, please do share a picture!