

SAMSSites Recipes

SugarFree Cupcakes

I created it. They are sugarfree and Gluten Free

I wanted to create a cake for babies. This is so they do not have to rushed into eating processed sugar too early. This cake is sweetened with bananas, apple sauce and orange.

- 2 soft bananas
- 3/4 cup of apple sauce
- 1 orange pureed
- 3/4 cup of orange juice
- 2 lightly beaten eggs
- 1/2 cup of brown rice flour
- 1/2 cup of almond flour
- 1/2 cup of coconut flour
- 1 teaspoon of baking soda
- 1 teaspoon of cinnamon
- 1/4 teaspoon of nutmeg



Mix all ingredients together. Place in cupcake cups and bake at 350 degrees for about 30 minutes until the toothpick comes out clean and a little brown on the edges. Get some whipped cream cheese. Mix in orange juice from a 1/2 an orange. Sprinkle orange rind on top.

