




Gluten-Free Vanilla Bean Golden Cupcakes with Milk Chocolate Frosting

Prep time	Cook Time	Servings	
10 mins	10 mins	24 mini cupcakes	



Product used: 3in1 Treat Baker

Ingredients

- 3/4 cup Gluten-Free Bisquick® Baking Mix
- 1/4 cup granulated sugar
- 1/4 cup (1/2 stick) unsalted butter, room temperature
- 1/4 cup milk, room temperature
- 1 large egg, room temperature
- 1 vanilla bean, split lengthwise, seeds scraped
- 1 teaspoon pure vanilla extract

Milk Chocolate Frosting

- 3 oz. milk chocolate, finely chopped
- 3 tablespoons unsalted butter, room temperature
- 1/2 tablespoon light corn syrup or brown rice syrup
- 1/4 cup sour cream
- 1/4 teaspoon salt
- 1/2 teaspoon pure vanilla extract
- 3/4 cup confectioners' sugar

Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Mini Cupcakes:** Add baking mix to a medium mixing bowl. Create a small well in the center.
3. In another bowl, using a handheld electric mixer, beat the butter and granulated sugar at medium speed until fluffy. Add the milk, egg, vanilla bean seeds and vanilla extract and continue to blend at low speed until well blended, then add to the well.
4. Whisk until batter just combined. All the flour should be incorporated, but avoid over mixing. Batter should be thick and creamy, like pudding. Add milk to thin if needed.
5. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini cupcake mold.
6. Bake for 5 minutes until mini cupcakes are golden. Place hot cupcakes on a wire cooling rack.
7. **Prepare Milk Chocolate Frosting:** In a large heatproof bowl set over a saucepan of simmering water, whisk the chocolate with the butter and corn syrup until smooth; remove from the heat and let cool to almost room temperature, about 5 minutes.
8. Whisk in the sour cream, salt and vanilla.
9. Using a handheld electric mixer, gradually beat in the confectioners' sugar until smooth.