

Cherry Blossom Cupcakes

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-japanese-cherry-blossom>

Ingredients:

- 2 cups cherries pitted, 240g, I used frozen
- 2 tablespoons milk choice, 30g
- 2 1/2 teaspoons apple cider vinegar or white
- 2 teaspoons pure vanilla extract
- 3 tablespoons vegetable oil
- 1 cup spelt or all-purpose or Bob's gf flour, 130g
- 1/4 teaspoon xanthan gum
- 1/2 cup sugar choice or xylitol, 90g, Can reduce to 1/3 cup if a slightly-sweet muffin is preferred
- 1/16 teaspoon stevia
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- 2 sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup mini chocolate chips optional

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 79 grams
3. Fat: 19 grams
4. Fiber: 6 grams
5. Protein: 8 grams
6. SaturatedFat: 5 grams
7. Sodium: 530 milligrams
8. Sugar: 47 grams

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