



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Maple Glazed Lentil Gingerbread Cupcakes

Christmas cheer is here with this delicious holiday dessert! Made from lentil flour, these cupcakes enhance the familiar spice-filled sweetness of gingerbread with maple syrup icing.

INGREDIENTS

CUPCAKES

- 3 qt lentil flour
- ¼ tbsp baking soda
- ¼ tbsp ground ginger
- ¼ tbsp ground cinnamon
- 1 tsp kosher salt
- 2 tbsp fresh ginger, grated and squeezed to extract juice
- 3 eggs
- ¾ cup brown sugar
- 1½ tbsp vanilla extract
- ¼ cups agave nectar
- ¾ cup molasses
- 3 cups warm water

FROSTING

- ½ cup softened butter
- 18 oz no-nut butter
- 1 tbsp vanilla
- ½ cup cream or evaporated milk

MAPLE GLAZE

- 1 cup maple syrup
- 1 tbsp hot water

INSTRUCTIONS

CUPCAKES

1. Heat oven to 350 degrees. Grease mini cupcake pan with spray release oil. Sift flour, baking soda, ground ginger, cinnamon, salt.
2. Separate egg yolks from whites. Whip whites to medium peaks and set aside. In mixing bowl add sugar, agave, vanilla, molasses, and egg yolks. Cream well. Add 1½ cups water. Gradually add the dry ingredient mixture and the rest of water a little of each at a time until batter forms. After batter forms, fold in egg whites.
3. Scoop into well-oiled mini cupcake pan. Bake 15 minutes or until toothpick comes out of center of cake clean (140 degrees if temperature is taken).

FROSTING

1. Whip no-nut butter on medium and slowly add soft butter until combined. Add vanilla. Whip. Add cream very slowly until whipped to smooth and fluffy consistency.
2. Mix maple syrup with water and brush onto cool cupcake for shine and shelf stability. Frost cupcakes before serving.

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