

## Gluten-Free Chocolate Cupcakes:

### Melted Chocolate Mixture

Pour 1 cup Boiling Water

1/3 cup Butter

1 1/2 cup Chopped Chocolate (unsweetened or semi-sweet)

Pour boiling water over the butter and then add the chopped chocolate

Stir together in separate mixing bowl:

1 cup Sorghum Flour

1/2 cup Tapioca Flour

1 cup Nature's Sunshine Xylitol

1 tsp. Nature's Sunshine Stevia

1 tsp. Baking Soda

1/4 tsp. Natures' Sunshine Sea Salt

Mix the sorghum flour, tapioca flour, xylitol, stevia, baking soda and sea salt.

Then Add:

2 Eggs

1/3 cup Buttermilk

1 tsp. Vanilla Extract

Mix till blended then add the Melted Chocolate Mixture and beat for two minutes.

Pour into cupcake papers and bake 15 minutes at 350.