



## Pumpkin Chiffon Cupcakes

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4 eggs, separated  
2 cups sugar, divided in half  
2 cups gluten-free all purpose baking mix  
2 teaspoons cinnamon  
1/2 teaspoon ginger  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 cups pumpkin puree  
1 cup oil  
Powdered sugar for dusting

Yields 18 cupcakes

Preheat oven to 300 degrees.

Line 18 cavities of a muffin pan with cupcake liners and set aside. In the mixing bowl of a clean dry stand mixer fitted with a whip attachment, whip the egg whites over medium high speed until thick and foamy. Slowly add one cup of the sugar and beat on high speed until the meringue is at the medium peak stage. Gently transfer the whites to another clean dry bowl and set aside.

Stir together the gluten-free all purpose baking mix with the cinnamon, ginger, and salt into another bowl. Mix to combine and set aside.

In the bowl of the stand mixer, beat the yolks on high speed until thick, foamy and tripled in volume. Slowly add the remaining cup of sugar and mix well. Stop the mixer, scrape down the sides of the bowl and add the two cups of pumpkin puree as well as the vegetable oil. Mix on medium speed to combine. Switch mixer attachment to a paddle and add the dry ingredients. Mix on medium speed to moisten all the ingredients and create a uniform texture. Remove the pumpkin mix from the stand mixer and, in three additions, gently fold the egg white mixture into the pumpkin batter, incorporating until 90 percent mixed in before making the next addition.

Once all the egg whites are incorporated into the pumpkin batter, scoop the batter into your prepared muffin pans and bake until a toothpick inserted in the center comes out clean, about 16-24 minutes.

When you remove the pan from the oven, remove the cupcakes from the pan onto a wire cooling rack and let cool completely. Once cool, dust the cake with sifted powdered sugar, or top with frosting, if you'd like.

