

Best Chocolate Brownie Cupcakes

In a double boiler, melt 10.6 oz of 100% baking chocolate with 1 ½ cups of salted butter.

When melted, turn to a bowl and add 2 ½ cups of maple syrup.

Whisk in 4 eggs and 1 ½ teaspoons of vanilla.

Mix in 1 ½ cups of gluten free flour and 1 tablespoon of cornstarch.

Mixture should be smooth almost glossy.

Turn into lined muffin pans and bake 35-40 minutes at 325F.

Yields 24 cupcakes.