**Ginger-Almond Cupcakes with Orange Marmalade Frosting (makes 1 dozen cupcakes)**

Cake ingredients:

* 3 whole eggs, at room temperature
* 3 egg whites, at room temperature
* 2/3 cup sugar
* 1 tsp pure vanilla extract
* ½ tsp ground ginger
* dash of cinnamon
* pinch of salt
* 2 cups almond flour/almond meal

Orange Marmalade Frosting

* 4 ounces unsalted butter, softened
* 4 ounces cream cheese, softened
* 2 cups powdered sugar
* 1 teaspoon vanilla extract
* 3 tbsp orange marmalade

Ginger-Almond Cake instructions:

1. Preheat oven to 350 degrees Fahrenheit. Place muffin wrappers into a greased muffin tin and set aside.
2. Place egg whites into the bowl of a stand mixer (if using a hand mixer, use a large mixing bowl) and whip until frothy.
3. Add whole eggs into mixing bowl, 2/3 cup sugar, and vanilla extract. Mix on medium, so that everything is well combined.
4. In a separate bowl, place the almond flour, ginger, cinnamon, and salt and whisk to combine.
5. Add half of the almond flour mixture into the wet ingredients and mix on low. Scrape down the sides and then add second half until well combined.
6. Spoon batter into lined muffin tin and bake for 35 minutes, rotating the pan halfway through.
7. Remove from oven and let cool for 30 minutes before applying frosting.

Orange Marmalade Frosting instructions:

1. Add butter and cream cheese to a large mixing bowl and beat with an electric mixer.
2. With the mixer on low speed, add powdered sugar 1 cup at a time until smooth.
3. Beat in vanilla extract and orange marmalade.