

Zucchini Spice Cupcakes – Gluten Free

Prep time

10 mins

Cook time

30 mins

Total time

40 mins

This zucchini spice cupcakes recipe is sugar free, low carb, and gluten free. The spice cake is topped with a stevia sweetened cream cheese frosting.

Serves: 12 cupcakes

Ingredients

Cupcakes:

- 1 cup [almond flour](#), sifted
- 1/3 - 1/2 cup [coconut flour](#), sifted (I used 1/2, may want to use less)
- 1/2 teaspoon [xanthan gum](#)
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/2 cup coconut oil, liquified
- 2 large eggs, room temperature
- 1 1/2 teaspoon [sugar free vanilla extract](#)
- 1 cup [Natvia](#)
- 1 1/2 cups packed grated zucchini
- 1/2 cup walnuts, coarsely chopped (optional)

Cream Cheese Frosting:

- 4 ounces cream cheese, softened
- 2 tablespoons butter, softened
- 1/2 cup [Natvia](#), powdered
- 1/2 teaspoon [sugar free vanilla extract](#)

Instructions

Cupcakes:

1. Line muffin tins with 12 paper or foil liners.
2. Stir together almond flour, coconut flour, xanthan gum, baking soda, baking powder, salt, cinnamon, nutmeg and cloves in medium bowl. Set aside.
3. In large mixing bowl, whisk together coconut oil, eggs, and vanilla extract. Stir in zucchini and Natvia sweetener, then add flour mixture and stir until combined. Stir in walnuts if using.
4. Press batter evenly among cupcake liners. Smooth tops if necessary.
5. Bake at 350°F for 25 to 30 minutes until browned on top and cake is firm to touch.
6. Remove from oven and allow to cool on cooling rack. Frost with cream cheese frosting if desired.
7. Store cupcakes in refrigerator or freezer. Allow to come to room temperature before serving.

Frosting:

1. Powder the [Natvia sweetener](#) in [NutriBullet type blender](#) or a food processor.
2. With electric mixer, beat together cream cheese and butter until well combined.
3. Add powdered [Natvia](#) and whip into cream cheese mixture until light and fluffy.
4. Beat in vanilla extract.

Notes

[five-star-rating]

Makes 12 cupcakes



Nutrition per cupcake: 244 calories, 23.1g fat, 217mg sodium, 21g carbs, 3.7g fiber, 13.8g erythritol, 3.5g net carbs, 4.9g protein

Nutrition Information

Serving size: 1 cupcake Calories: 244 Fat: 23.1g

Recipe by Low Carb Yum at <http://lowcarbyum.com/low-carb-zucchini-spice-cupcakes-gluten-free-recipe/>