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# GLUTEN FREE RED VELVET CUPCAKES WITH GOAT CHEESE FROSTING

In Desserts, Holidays by Bernie / February 13, 2022 / Leave a Comment

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It's Valentine's Day tomorrow and these are the perfect dessert to celebrate with! They also make great birthday cupcakes, or a festive Christmas Cake. I know it's only February and it's hard to think about Christmas, but you know, always good to be prepared...

I know people complain about long blog posts before the recipes and want to just get to the recipe and be on your way. But in case you didn't know, Google wants a certain amount of words to consider the content long enough to provide the best answer possible for what people are searching for.

So, buckle in cause I'm going to tell you about being 5 years old making these cupcakes!

Just kidding. Also, that wouldn't even be true. I started making red velvet cupcakes when I was first dating my husband back in college because they are his favorite. That is true, I promise. It was just a Betty Crocker mix back then, so they were SUPER red and I remember the batter staining the kitchen counter. Oops!

Now they're gluten-free, not red, and with goat cheese frosting. They've glowed up FOR SURE. Can you tell I've been spending too much time on Tik Tok? I'm just another millennial pretending to be cool.

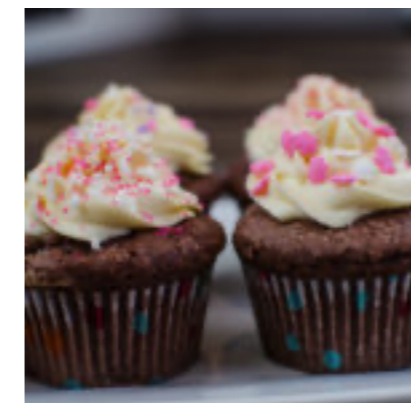
Quick serious note on the recipe- you can still make these and use normal flour and cream cheese instead of goat cheese! I created this recipe using gluten-free 1 to 1 measure flour because these flours create the best fluffy texture reminiscent of the gluten-filled version. An extra perk is that you can use the 1 to 1 gluten-free flour in any recipe that calls for flour, so I have more options when I'm trying and working on recipes, and people who aren't gluten-free can just use normal flour. My favorite gluten-free 1 to 1 flours are King Arthur and Bob's Red Mill brands.

I think that's what they call a win-win situation. I also took the traditional recipes and cut the sugar by 3/4 and to me, they are now perfectly sweet. We don't want sickly sweet desserts here.

After issues with WordPress I'm only getting this out the day before Valentine's day, but I hope that you will make this for any celebrations you may have and enjoy them!



## Gluten Free Red Velvet Cupcakes with Goat Cheese Frosting



Soft, fluffy, decadent chocolate cupcakes! You can even sub in regular flour if you aren't gluten free and swap the goat cheese for cream cheese and it still works perfectly. You can also make this into a cake instead! Use a 9 in pan, or two for a double layer cake. Be sure to grease the pans with ghee or butter.

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<b>Course</b>	Dessert
<b>Keyword</b>	cupcakes, gluten free, goat cheese, red velvet, red velvet cupcakes
<b>Prep Time</b>	1 hour
<b>Cook Time</b>	25 minutes
<b>Total Time</b>	1 hour 25 minutes
<b>Servings</b>	21 cupcakes

### Ingredients

#### Cupcake Ingredients

- 1/2 Cup Ghee or Butter, room temperature
- 2 tsp Vanilla Extract
- 1 Cup Coconut Milk (Can sub Buttermilk)
- 1 TBSP Lemon Juice (Omit if using Buttermilk)
- 1 TBSP Vinegar
- 2 Eggs, room temp
- 3 TBSP Cocoa powder
- 2 1/2 Cups Gluten Free 1 to 1 Flour (My favorites are King Arthur or Bob's Red Mill)
- 1 1/2 Cups Granulated Sugar
- 1 tsp Sea Salt
- 1 tsp Baking Soda
- 1/2 - 1 bottle Red Food Coloring \*\*Optional. You have to use A LOT to really make it red. I used 1/2 one of those small bottles in cupcakes in the pictures
- Sprinkles, optional

#### Goat Cheese Frosting

- 10.5 oz Goat Cheese log, room temperature
- 1/2 Cup Ghee or Butter, room temperature
- 3 tsp Vanilla Extract
- 1 pinch Sea Salt
- 1 Cup Powdered Sugar

### Instructions

#### Cupcake Instructions

1. Preheat oven to 350. Place cupcake liners in muffin pans. This recipe will make 18-21 cupcakes depending on the size of your cupcake liners.
2. Add the 1 TBSP lemon juice to the cup of coconut milk -this makes coconut milk buttermilk. This can be subbed with regular buttermilk. Set aside.
3. In a stand mixer with the paddle attachment, or bowl with hand mixer, cream your room temperature ghee/butter at a medium speed. Add in sugar and continue to mix on medium until combined.
4. Add eggs in one at a time and beat, then add vanilla extract.
5. Sift cocoa powder into the butter/sugar mixture. Set aside.
6. Mix the 1 TBSP vinegar and food coloring if using into the buttermilk. It may curdle a bit, this is fine!
7. In your other mixing bowl sift the flour. Then, mix in the salt and baking soda.
8. Add 1/2 of the dry ingredients and 1/2 of the buttermilk mixture and mix on medium speed until well combined. Repeat with remaining dry ingredients and buttermilk.
9. Using a scooper, spatula or spoon fill cupcake liners 3/4 of the way full. They will expand!
10. Bake for 20-25 minutes at 350 or until a toothpick inserted into the middle comes out clean.
11. Allow cupcakes to cool COMPLETELY before frosting. This will take 1-2 hours at room temperature. To cool them quicker, put them in the fridge.

#### Goat Cheese Frosting

1. Using a stand mixer with paddle attachment or hand mixer beat room temp ghee and goat cheese together until creamy.
2. Add vanilla, salt and 1/2 of the powdered sugar and beat until well mixed in. Repeat with remaining powdered sugar until it becomes fluffy.
3. Use a frosting bag with tip, a Ziploc with the corner cut off, a spatula, or knife to frost the cupcakes. Use some fun sprinkles too if you want!

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