

Low Carbohydrate Red Velvet Cupcake

1 stick + 2 tablespoons butter, room temperature
1 $\frac{3}{4}$ cups xylitol
2 teaspoons vanilla extract
2 tablespoons + 2 teaspoons canola oil
2 tablespoons red food coloring
3 eggs, room temperature
1 cup soy flour
 $\frac{3}{4}$ cup oat flour
 $\frac{1}{3}$ cup cake flour
 $\frac{1}{4}$ cup cocoa powder
 $\frac{1}{2}$ teaspoon powder
1 teaspoon soda
1 teaspoon salt
1 $\frac{1}{4}$ cups buttermilk, room temperature

- Preheat oven to 350 degrees F.
- Soak the oat flour in $\frac{3}{4}$ cup buttermilk for at least 30 minutes
- In the bowl of a stand mixer, cream butter and xylitol until light and fluffy, about 5 minutes on medium speed
- Add vanilla, canola oil, and red food coloring; mix until well combined
- Add eggs one at a time, mixing well between each egg
- Scrape the bowl with a spatula
- Sift together all dry ingredients
- Alternate dry and wet ingredients, beginning and ending with the dry, using the oat mixture as part of the wet ingredients
- Scrape bowl well
- Scoop into lined cupcake tray
- Bake for 18-20 minutes, until the cake springs back to touch
- Allow to cool to room temperature

Sugar Free Whipped Cream Cheese Frosting

2 $\frac{1}{2}$ cups xylitol
1 tablespoon + 2 teaspoons cornstarch
1 pound cream cheese, room temperature
 $\frac{1}{2}$ teaspoon vanilla
1 $\frac{1}{2}$ teaspoons lemon juice
1 stick butter, room temperature

- In a food processor, process xylitol and cornstarch until completely powdered, about 2 minutes
- In the bowl of a stand mixer, cream the cream cheese until soft and smooth, about 3-4 minutes on medium speed
- Add vanilla and lemon juice and mix until just combined
- Add one third of the powdered xylitol and mix on low speed until completely combined
- Add remaining powdered xylitol in two more additions
- Scrape the bowl with a spatula
- Add butter all at once and whip to quickly combine
- Once cupcakes are cool, use a piping bag or spatula to put icing on the cake