

How to Bake Cupcakes with The Gluten Free Food Co Cupcake Mix?

Who says gluten free can't be light, fluffy, and indulgent? The Cupcake Mix by The Gluten Free Food Co is your go-to for baking perfect cupcakes—soft, moist, and incredibly easy to make.

Made with a thoughtful blend of gluten-free, plant-based ingredients, this mix takes the guesswork out of baking, so you can whip up sweet treats for any occasion. Whether it's lunchbox goodies, party bakes, or an everyday indulgence, these cupcakes deliver the perfect balance of texture and taste every single time.

What You'll Need:

- 1¼ cups (approx. 310ml) water
- ¾ cup (approx. 180ml) oil
- 1 pack of [The Gluten Free Food Co Cupcake Mix](#)

Let's Bake!

1. Preheat oven to 150°C (fan-forced).
2. Place cupcake papers into a 12-cup cupcake tray.
3. Empty contents of the Cupcake Mix into a mixing bowl.
4. In a separate bowl, combine water and oil.
5. Add wet mixture to the dry mix and stir until smooth.
6. Evenly spoon the batter into each cupcake paper.
7. Bake for 30 minutes or until a skewer inserted comes out clean.
8. Allow to cool completely before icing or decorating.